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CHOPSTICKS NY®

2
Feb. 2011
vol. 046
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with complete guide/map

SPECIAL INTERVIEW **Gregg Araki** (Film Director)

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CHOPSTICKS NY

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The theme of the cover of this month's issue are "Japan in Midtown." To find out more about it, check out the featured articles from page 8

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ON THE COVER

2 **PEOPLE** Gregg Araki

With his unique visual and story telling styles and his nonconforming attitude, Southern California-Born, Japanese American filmmaker Gregg Araki has been an enduring figure in the independent film industry for over 20 years. At the theatrical release of his latest film, KABOOM, he chatted with Chopsticks NY.

Photo by Marianne Williams / An IFC Films release

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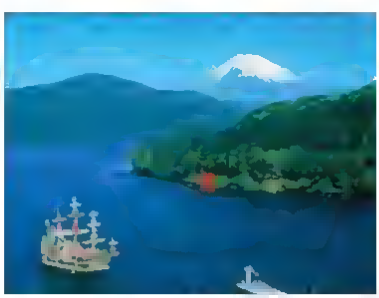

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"WHAT IS EXCITING ABOUT THE MOVIE [KABOOM] IS ITS FREE BLENDING OF DIFFERENT GENRES AND DIFFERENT TONES."

— GREGG ARAKI

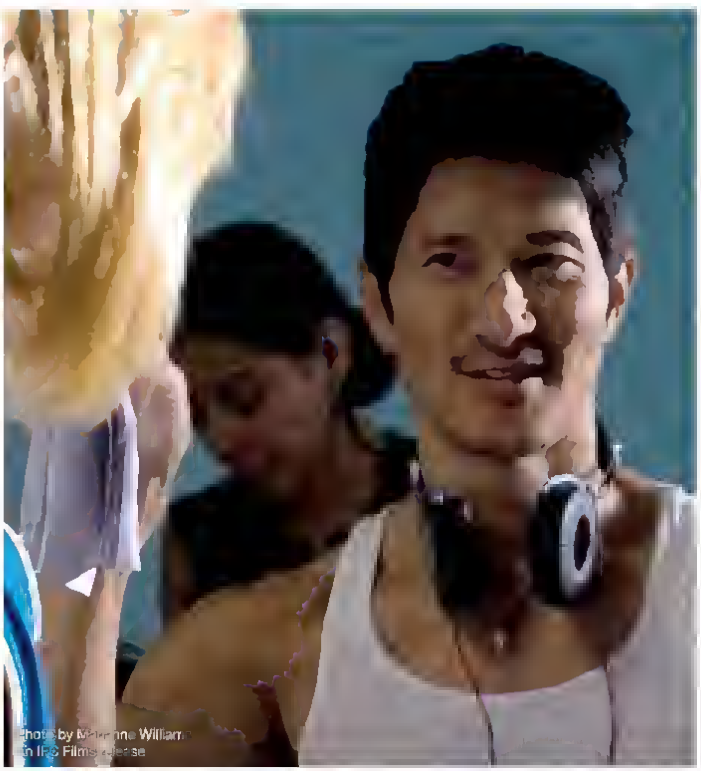


Photo by Marianne William
© IFC Films release

GREGG ARAKI grew up in Southern California, and from a very young age was drawn to the visual arts, comics and alternative music. He graduated in Film Studies from the University of Santa Barbara, and received his Masters in Film Production from USC. Araki wrote, produced and directed his first film THREE BEWILDERED PEOPLE IN THE NIGHT in 1987, which won three prizes at Locarno. In 1989, he made THE LONG WEEKEND (O' DESPAIR) and won an LA Film Critics Prize for Best Independent Feature. Garnering a strong reputation for his uncompromising, nonconformist attitude, Araki truly erupted from the underground in 1992 with THE LIVING END, a film about two HIV positive gay lovers which introduced a much more tragic element to his work. In 1994 he began his "Teen Apocalypse" trilogy with TOTALLY F****ED Up. THE DOOM GENERATION and NOWHERE. The director was critically lauded for his treatment of the taboo subject of pedophilia in MYSTERIOUS SKIN (2005), an adaptation of Scott Heim's eponymous novel.

Film director, writer and producer Gregg Araki has been an enduring figure in the independent film scene since his debut in 1987 – you may recognize his significant contributions to the craft such as 1992's groundbreaking The Living End, The Doom Generation (1995) and the highly acclaimed Mysterious Skin (2004). Born and raised in Southern California, this gay Japanese American filmmaker defies all labels and is as complex, engaging and quick-witted as his films. We were lucky enough to catch up with Gregg upon the release of his latest work, Kaboom – an uncanny take on college sex, horror, conspiracy and action comedy that received a standing ovation at Cannes last year.

How did the idea for Kaboom come about?

The movie comes from a variety of different places. I really wanted to make a movie that was about the time of your life where everything is a question mark and when you're completely an unwritten book. You're an undergraduate in school, you don't know what you're going to study or who you're going to be or even what your sexuality is – you know that time of your life where everything is uncertain. So that was one of the starting points for the film. But I also knew that I wanted to do something that was unique and completely outside of the box, that combined all these different genres and it could be this kind of Twin Peaks-y kind of mystery and also this sort of sex comedy and just be all different kinds of things.

So would you deem this a satire?

There are aspects that are satirical but I don't think of it as a satire – and one of the things that is to me so exciting about the movie is its free blending of different genres and different tones that's not really any one

thing. There are aspects of it that are sort of fantasy type aspects and also horror film and sex comedy and thriller and all of these different tones and textures and for me it was exciting to pull all of that together to create something totally unique and outside the box.

You have been a fiercely independent voice since the late 80's. What does it mean to be an indie filmmaker in this new decade?

My experience is not really that different. I think that independent film has changed and it's had sort of its ebb and flow in terms of the number of films being made, the size of the budgets and the number of companies and all that... but as far as what I do, which is sort of just making these movies that I'm passionate about, that I'm really invested in and that are really hard work but so rewarding at the same time – that part of it is very much the same. My producer Andrea and I have this sort of joke... it's just every year is the same. The title of the movies change but it's the same struggle every year it's very familiar all the steps of it so that part of it is very much from my experience, the same.

Do you think it's more challenging, perhaps? The landscape is different, with new technology and modes of online distribution...

I feel like it is harder than ever. I think it's harder to make movies, I think it's harder to get them distributed, to get people to go see them... it's definitely not getting any easier, that's for sure. I hope there always will be cinema, and always will be independent film. I just think that there are a lot of factors – in terms of entertainment in general, just look at the whole way the music industry just kind of collapsed. Obviously I'm optimistic so I hope for the best but you don't know what's going to be around the bend.

What was it like to be an Asian American – specifically Japanese American – who was interested in film?

It didn't necessarily inform my choices as a filmmaker so much as it did I think... sort of the same as being gay... I mean my films have always been about outsiders and when I was growing up, I was very assimilated and I didn't really have any problems with overt prejudice, thankfully because of the age I grew up in. But there is definitely a feeling of being outside of the mainstream, which has been part of my sensibility from the very beginning. I guess partially influenced by being Japanese American but also I think more than anything I got really influenced by post punk music and alternative music culture, and that is always sort of about outsiders of the world.

How has being Asian American influenced your filmmaking style? Are there Asian filmmakers that have influenced you?

I went to film school, just like Smith (the main character in Kaboom) so obviously all of the pantheon auteurs like the Kurosawas and Ozus... I was exposed to that work at a very formative time, but no more so than any of the other great directors like the Godards and the Hitchcocks. All of my movies have been obviously very influenced by [David Lynch] but this one is probably the most overtly Lynchian movie I think.

So what's next for you?

I usually work on four or five things at the same time, so hopefully soon – we'll see! Something surprising I think. Nothing is financed, nothing is put together, but I like to do things that are different and I don't like to be pigeonholed so I don't want to be stuck into doing one kind of movie.

Have you been to Japan? What was your impression of it?

Only once, years and years ago for a film festival. It was amazing. I just remember it being very strange, very surreal... a really unusual place. Very cool, but very dreamlike. I went to Tokyo and other cities like Hiroshima with a tour group. It was really amazing and I've been to a lot of amazing places but it was definitely up there.

—Interview by *Nobi Nakanishi*

KABOOM

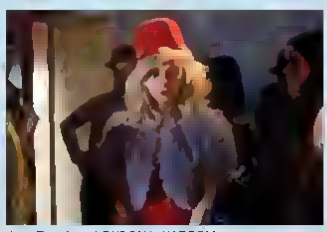
Gregg Araki's Kaboom opens in limited release on January 28th 2011. If you have never seen one of his films, this is indeed a great way to introduce yourself to his signature style. If you are already a fan, this film will certainly be a breath of fresh air from all of the formalist Hollywood films that may have been making you feel a bit bloated – especially around this awards season.

The story goes like this. Smith, a college freshman and ambi-sexual film student is having strange dreams that may or may not hold clues that point to a worldwide cult. His best friend Stella is having girlfriend problems when she romances a bona fide witch. A girl named London may have more answers and surprises than you might expect. And no one else in the movie is exactly who they say they are. I'm a big fan of guessing, and not even I could predict the film's smile-inducing ending.

The visual style will take you back to the indie scene of the 90's, the story will draw you into its web of intrigue and nudge-nudge-wink-wink silliness, and the wild humor and displays of sexuality will shock or delight you. The performances by the cast, in particular Thomas Dekker, Juno Temple and Haley Bennett as the main leads, are excellent. And this movie is never afraid of going where it wants – which is one of its greatest strengths.

Look for it at a theater near you.

Written, Produced and Directed by Gregg Araki
Cast: Thomas Dekker, Haley Bennett, Juno Temple, James Duval and Kelly Lynch



Juno Temple as LONDON in KABOOM
Photo by Marianne Williams / An IFC Films release

Thomas Dekker as SMITH, Juno Temple as LONDON, and Haley Bennett as STELLA in KABOOM
Photo by Marianne Williams / An IFC Films release

Food

A Refined Smoky "Twist" to Your Cooking

Americans love smoky flavors, but it's not easy to incorporate a smoking method into everyday cooking. 903 International, the marketing company of Japanese premium branded condiments, brings you their new line of luxury condiments, the Kunsei series. Thanks to this, New Yorkers now have the privilege of sharing their vision and plunging into the world of Kunsei's products, and anyone can cook like a gourmet chef in their own kitchen.

All the products are hand-made in Japan, following an original cherry tree wood smoking process. No heat is applied to the ingredients during the smoking session that is conducted slowly and carefully. The smoke is given time to wrap around and gradually penetrate the ingredients, while preserving the original taste. Amongst a variety of smoked condiments offered, the "Smoked Soy Sauce" and the "Smoked Olive Oil" are surely the most revealing to your taste buds. A few drops of soy sauce will subtly open new flavors in your base sauce without overpowering its taste. The distinctive smoky "kick" is not only the perfect condiment for rich grilled fish like salmon but also makes a surprising twist for dipping sauces for sashimi, sushi and rolls.

Chefs from the most renowned restaurants in New York, like Per Se, Momofuku or Kajitsu, have already included the Kunsei product line as a part of their creative cuisine. For instance, the smoky soy sauce is the great finishing touch to a foamy "cappuccino-style" dressing paired with seafood. If you want a taste of luxury at home, try drizzling the smoked olive oil over a Tomato and Mozzarella Salad; or add a few drops to the melting butter for your scrambled eggs; or mix smoked soy sauce with mayonnaise to make a dip.

Dean and Deluca now offers the whole line of Kunsei products (soy sauce, olive oil, sesame, and pepper), so all you have to do is start smoking!

Where to buy: Dean & Deluca / www.deananddeluca.com
Info: 903 International / www.903international.com
New York Mutual Trading / www.nymtc.com

Book

Demystifying The Code of The Samurai

Translated into English by William Scott Wilson who wrote the afterward for the Manga Edition, Hagakure provides western audiences with a glimpse of samurai life in feudal Japan.

Gorin-no-Sho, *Hagakure*, and *Bushido* are the three most internationally known writings on the way of the samurai. Though they are well received as textbooks for understanding the Japanese samurai spirit, the books were written during different time periods - the mid 17th century, early 18th century and late 19th century respectively, and by people of varying social backgrounds so their approaches are diverse. Among the three, the 11-volume Hagakure is the most mystifying. In January, Kodansha International released an English language manga adaptation of this classic samurai text. Entitled Hagakure The Code of the Samurai: The Manga Edition, this highly anticipated work introduces a new generation of readers to Hagakure's profound material.

The original Hagakure was written by Yamamoto Tsunetomo (1659-1719), a samurai retainer in Nabeshima-clan who, upon the death of his master, was forbidden from committing seppuku (hara-kiri) and became a zen priest. *Hagakure* instructs on how to behave in the clan's samurai society. In other words, it was a type of business manner book for samurai illustrating do's and don'ts via numerous anecdotes, and it was actually used to educate the clan's retainers. The most famous phrase from Hagakure, "The way of samurai is found in death" is often misinterpreted, and the book had long been prohibited and often criticized for promoting the idea of kamikaze during World War II. The Manga Edition, adapted by Sean Michael Wilson and illustrated by Chie Kutsuwada, consolidates Hagakure's dense and confusing material into an accessible format. Therefore it is a great introduction for those who are new to the Hagakure philosophy, allowing them to delve into the genuine spirit behind what's written.

Readers should be advised that this is not a comic book for children. The illustrations, which depict violence and sex, can be quite graphic, and the text deals with grave topics such as death, revenge and ritual suicide.

Shop

midoriya: Bringing a Taste of Japan to Brooklyn

Last year's Christmas Eve welcomed into the world more than just baby Jesus, it also celebrated the arrival of Brooklyn's first Japanese supermarket, **midoriya**. It is located a stone's throw from the L subway station in the hot spot of Williamsburg, but once you enter the store it is like you are instantly transported to Japan. The lighting is as bright as in any Japanese convenience store, and a sign reading HOT DRINKS! adorns a case on the counter. Inside it you can find canned drinks that are warmed for the winter, a Japanese touch appreciated here in chilly NYC.

According to store manager Noriko Ito, sharing such aspects of Japanese culture is what midonya is striving for. She says, "We don't just want to show products, we aim to create a place that feels like home. We want our staff to share Japanese-style hospitality with customers." In this vein, they hope to open up a space where Japanese food preparation demonstrations can take place. This idea arose when customers at midoriya's sister store in Astoria, Family Mart, often asked how to cook simple Japanese foods or how to use tsuyu (noodle dipping sauce).

Ito recommends midoriya's featured products such as rice, edamame, soba, Japanese sweets and mochi ice cream. In the near future they plan to introduce household goods, bread and other pastries and obentos, as well as beer for the summer. Currently all products in the store are 10% off, so why not stop into midoriya and take advantage of this opening sale?

midoriya
167 N. 9th St. (bet. Bedford & Driggs Aves.) Brooklyn, NY 11211
TEL: 718-599-4690
*Current operating hours are 10 am to 11 pm, but this is subject to change going forward.

From Japan

Tiger Mask Movement Taking Over Japan

On Christmas Day last year in Japan, a gift of 10 school bags was left at a child welfare facility with a note. It was not from Santa Claus as you might expect, but supposedly signed by "Naoto Oate." This was a reference to a character from a popular 1960s manga and TV anime called Tiger Mask. Naoto Oate was a wrestling hero who went by the name Tiger Mask and who had grown up in an orphanage. This act of generosity made by someone adopting this name inspired numerous copycat donations, and in total there have been over 700 instances of contributions to these types of facilities in all 47 of Japan's prefectures.

Although the first donation was of school bags, later offerings have included food, stationery and cash. Currently, in total more than 620 bags have been given and monetary contributions are up to 24 million yen (or $289,900), with one generous donor leaving more than 92,000 yen (or $1109)! Most have been made anonymously, with some donors personalizing their notes by adding things like "unemployed" or "middle-schooler" Naoto Date. Some donors have even called ahead to ask what the needs are of the particular facility to which they are donating.

Of course the business side of the movement cannot be ignored. On January 13, the Japanese cram school company Gakkyusha made the first non-anonymous donation of 5 million yen (or $60,160) to buy school bags for children in welfare facilities entering elementary school this April. For Kodansha, the largest Japanese publisher who puts out the Tiger Mask manga, the movement has been an unexpected boon. Both it and Tsutaya, Japan's biggest music and video rental chain store, have enjoyed the resurgence in demand for this manga and anime.

Who knows how far this movement will go? Generosity and kindness have spread like wildfire around Japan, and many citizens cite it as a source of hope for 2011. With an unstable political situation, tough economic times and a media that tends to report more bad news than good, the joy brought by the Tiger Mask movement is a welcome change for Japan.

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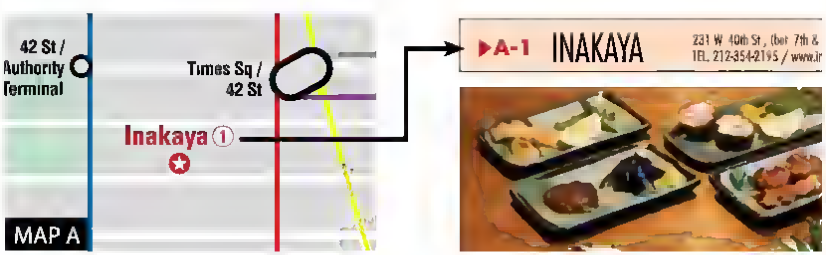
JAPAN IN MIDTOWN

Midtown Manhattan is one of the concentrated areas of Japanese businesses and services. To direct you to explore Japan in Midtown, we asked Japanese people working or living there to share where and what they enjoy.

How to use the map and guide section

Map A and C exhibit Japanese restaurants, cafes, bars and selected Asian restaurants, and Map B and D show Japanese retail stores, beauty and health salons, schools, karaoke houses. The businesses featured in the following section are marked with a white asterisk and number. Each identification number corresponds to the number indicated above the name of the business as shown below.



Japan in Midtown

Restaurants, grocery stores, bookstores, beauty and health salons, schools, etc., Midtown Manhattan is crowded with Japanese businesses and services. There are many ways to make use of the benefits. We asked Japanese working or living in Midtown Manhattan what and how they enjoy Japan in Midtown.

Etsuko Tanaka (ITOCHU International Inc.)

Because they have great lunch specials, I often go to *Soba Totto* (211 E. 43rd St.) for lunch. They have both soba and rice based set meals from around $15. I often order the *Bara-chirashi set* ($10). It comes with seafood sashimi (including tuna, salmon, mackerel, shrimp, eel, sea urchin and flying fish roe) over sushi rice plus soba noodles. This set is limited to 20 orders per day and they sell out fast, so I walk there as fast as possible.

My co-workers often go to *Tsushima* (141 E. 47th St.) for lunch. It is basically a sushi restaurant but everyone goes for the ramen that they serve on Wednesdays and Fridays.

In the evening I often stop by *Udon West* (150 E. 46th St.) before going home. It's amazingly cheap. You can get dishes like fried calamari, edamame and kamameshi for $2.99 to $3.99. Also, when you order your first draft beer, you get a free Ukon no Chikara energy drink to prepare you for the next round.

Tadaaki Kimura (Ishikawa Prefectural Government NY Office)

I often go to *Go!Go! Curry* (273 W. 38th St.). They serve Kanazawa style curry from Ishikawa prefecture and I come from Ishikawa so this curry reminds me of home. Also, since my job is to promote tourism for Ishikawa pref. and help their business development in the U.S., I really want to support *Go! Go! Curry*. They serve curry with a rich and dark roux with tonkatsu (pork cutlet) on top, and sauce on the tonkatsu. Accompanying the curry is plenty of cabbage on the side. Eating this with a spork (combination of a spoon and fork) is Kanazawa style. There are other dishes too, but I always get the *Katsu Curry*.

Karya Yamamoto, Ayumi Manaka (Gorgeous Entertainment)

Our office is on 47th street in Times Square so we usually go to restaurants in that neighborhood. After work, we often go with coworkers to *Yakiton Totto* (251 W. 55th St.) or *Sushi of Gari 46* (347 W. 46th St.) or to *Kodama Sushi* (301 W. 45th St.). It's great that *Totto* stays open until after midnight on weekdays so we can go there even on the days we work late. (Yamamoto)

One dish we often eat is *Kodama Sushi*'s nabe hot pot. Especially in the winter, nabe really warms me up. Also, eating nabe in New York really reminds me of Japan. (Manabe)

Daisuke Nakamura (Nakamara System)

I go to Japanese grocery stores to by Japanese ingredients. *Daimobu* (129 E. 47th St.), which is close to my apartment, has weekend 40% discounts on frozen foods, and the 29th of each month is "meat day" (a play on words, in Japanese the numbers 2 and 9 sound like the word meat), so I often go to get these deals. Also, I go to *Sunrise Mart* (12 E. 41st St.), which recently opened a store in midtown, to get my favorite ice cream, "gari gari kun". It's the only grocery store in midtown that sells it.

I also go to Japanese book stores. I often go to *Kinokuniya Bookstore* (1073 Avenue of the Americas) not to browse, but to pick up specific books. I find that even for NY guide books, the Japanese books often have better up-to-date information about little known spots than American books. I use them to great effect.

When I have business lunches, I go to *Soba Totto* or *Sakagura* (211 E. 43rd St.) for their good atmosphere and reasonable prices. When I get together with friends in the evening, we often go to *Donburi-ya* (137 E. 47th St.). Of course everyone wants to go to a different place, but in the end we can all agree on *Donburi-ya*. Some main reasons we go there is that they're open until midnight and you can bring a lot of people.

Hiroko Daiski (Housewife)

I have a one and a half year old child so I usually go to places that can accommodate her. The restaurant we go to is *Gyukaku Midtown* (805 3rd Ave. 2nd Fl.). They have booster seats and high chairs so it's easy to bring a child. They are on the 2nd floor so you have to climb the stairs, but if you use the 3rd

Avenue side entrance there is an elevator and escalator that you can use with a stroller

I also often go to *Book Off* (49 W 45th St.) to buy children's picture books. But because the children's picture book section is in the basement, it's a little difficult. On this point, *HQ Video* (21 W 45th St., 2nd Fl.), where I often buy DVDs has an elevator and you can go up to the 2nd floor with a stroller. It's really helpful. They have many Japanese children's DVDs such as Shimajiro and Anpanman.

For Japanese cooking ingredients I go to *Dainobu*. There is a wide selection of children's snacks and vegetables from Suzuki Farm, so you can know the face of the person who produces your food. I go there very often.

Kiyomi Yamamoto (NIHONWASOU USA, INC.)

The place I often go to and take my clients is *Hatsuhana Restaurant* (17 E. 48th St.). They have the main restaurant as well as *Hatsuhana Park* (237 Park Ave.) location, but personally I like the main restaurant better because it has a classier atmosphere. They have both table seats and sushi bar, and when I take a seat at the table, I usually order the *Dream Box*. It looks really cute and especially my female clients and non-Japanese clients all like it. When I'm seated at the sushi bar, I make it a rule to order *Omakase* (Chef's Choice). They serve fresh, seasonal seafood and ingredients directly from Japan, which are rare in the U.S., and those ingredients are not often on the menu, so there is always a surprise. Also, what I like about their *Omakase* is that they really keep Japanese sensitivity, for example, to show how they perfectly match seafood ingredients with seasonings, they even grate rock salt onto sushi instead of pairing soy sauce. I feel as if I were in Japan when I eat there.

Yaki Yamagishi (Japan National Tourism Organization)

I usually order catering for lunch, but when it comes to going out for a drink at night, *Aburiya Kinnosuke* (213 E. 45th St.) is one of the options. They have my favorite Tsukune Yaki (chicken meat ball skewer) with tare sauce. I've gone to *Koi in Bryant Hotel* (40 W. 40th St.), which borders Bryant Park and is right in front of my office, for business lunches a few times. It has a lot of fusion dishes on the menu and the décor is flashy but Americans seem to like it a lot. Their *Miso Bronzed Black Cod* is delicious.

Also, sometimes I go to nearby Kinokuniya Bookstore to buy some Japan-travel related books & magazines to acquire latest information about Japan. Travel guidebooks definitely have a lot of useful information about traveling in Japan, but some latest information about hotels and restaurants are sometimes only available in the travel or lifestyle magazines.

I go to belly dance lessons in Midtown and after my lessons I used to go to *Kyotofu* (705 9th Ave.) for dessert and tea with friends.

For cooking ingredients, I go to *Yagura* (24 E. 41st St.), which is near my office. Natto is a staple that I often buy there.

Yuka Hasegawa (Hat Designer)

My work studio and my apartment are connected so for lunch I often go out to eat for a change of pace. I often eat around 9th Avenue where there are a lot of restaurants but when I eat Japanese food I go to nearby *Totto Ramen* (366 W. 52nd St.). I always get the *Totto Chicken Paitan Ramen*. Recently it's so popular that there are lines during lunch and at night.

When I have a client from Japan during an event like fashion week, I take them to *Sushiden 6th Avenue* (123 W. 49th St.). People coming from Japan are hard to please when it comes to sushi, but at *Sushiden* I can relax knowing it will meet their standards.

Outside of restaurants, when I go to *Kinokuniya Bookstore*, I take the opportunity to stop by *Yagura* and *Sunrise Mart Midtown* to pick up cooking ingredients on my way home. That's my routine.

Mid-Manhattan Library

The Mid-Manhattan Library (a branch of the New York Public Library located at 455 5th Ave. at 40th St.) offers a number of resources for people who are interested in Japan and Japanese culture. On the first floor you will find a small collection of English language manga as well as a significant number of Japanese DVD's including films and anime. For books about Japan or translations of Japanese authors try searching using the computerized card catalogue. The location of the book will depend on the subject with books on history and social science on the 5th floor, language and literature on the 3rd floor and travel guides on the 1st floor. To experience original Japanese materials check out the foreign language section on the 4th floor which includes a substantial Japanese language section containing fiction and non-fiction books. Finally, anime fans will be happy to know that the Mid-Manhattan library hosts monthly anime screenings. The next screening is Full Metal Panic! Season 1 on February 2nd at 8pm.

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Blue Ribbon Sushi
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Museum of Modern Art
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Kyotofu
Sake Bar Hagi
Tachigui Sobaya
Pongsri Thai
Bangkok House
Sushi of Gari 46
Kodama 45
Rio & You
Monster Sushi 2
Talent II Thai Kitchen 4
Haru
Sushi Zen 3
42 St / Port Authority Bus Terminal
Times Sq / 42 St
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Inakaya 1
Cafe Zarya Midtown W
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GO!GOICURRY!
Bento Nouveau
Thai Select
Aura Thai
Broadway

▶A-1 INAKAYA

231 W. 40th St., (bet. 7th & 8th Aves.) New York, NY 10018
TEL. 212-854-2195 / www.inakayany.com

▲The *5 Plate Robata Special Tasting Menu* exhibits how robatayaki brings out the essence of each ingredient. You can choose either the Beef ($39) or Seafood Course ($35) which come with shiitake and enoki mushrooms, ginkgo nuts, okra, satoimo potato, and chicken skewers which are all grilled to perfection.

◀This quite sizable deep-sea fish is served whole, so it can be the centerpiece of your dinner with a group of people.

Robatayaki is the ultimate gourmet food that represents the Japanese culinary spirit that of being "simple with painstaking care in maximizing the essence of ingredients." Literally meaning "grill around the hearth," robatayaki sets extremely high heat producing charred wood away from the ingredients for slow grilling, and this eventually brings out each ingredient's savoriness. Specializing in robatayaki, Inakaya serves masterfully grilled meat, seafood and vegetables prepared by specially trained grilling chefs.

To give their clientele a chance to sample as many robatayaki flavors as possible, Inakaya currently offers two types of *5 Plate Robata Special Tasting Menus*: Beef Course and Seafood Course. The menu includes your choice of *U.S. Kobe Beef Skewers with Grilled Vegetables* or *King Crab Leg & Fillet of Fish of the Day with Roasted Rice Ball*, mouthwatering delicacies such as shiitake and enoki mushrooms, rare delights like ginkgo nuts, okra and satoimo potato, and the Japanese restaurant staple of chicken skewers. If you've ever been overwhelmed by large and complicated menus with many delicious looking items, this tasting menu gives you a little bit of everything.

Also not to be missed is the *Kinme-dai (Golden Eye Snapper)*, a winter delicacy imported directly from Japan. Kinme-dai is so meaty that it actually makes it hard to be beautifully grilled, and Inakaya is the only place in New York which serves kinme-dai grilled by robatayaki technique.

This winter, Inakaya will participate in New York Restaurant Week from January 24th through February 27th. They will be serving a $35 3-course prix fix dinner. During restaurant week, the *5-Plate Robata Special Tasting Menu* will be available only during lunch time from Monday through Friday and all day on Saturday.

▶A-2 MONSTER SUSHI

22 W. 46th St., (bet. 5th & 6th Aves.)
TEL. 212-398-7707
www.monstersushi.com

Popular sushi joint since 1997, Monster Sushi serves an assortment of special sushi rolls along with Japanese home cooked dishes. Try 12 new kinds of *Monster Sushi Rolls* added to the menu just recently.

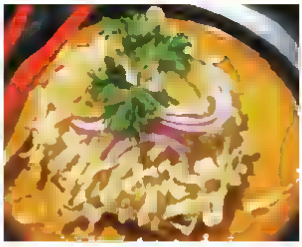
▶A-3 SUSHI ZEN

108 W. 44th St., (bet. 6th & 7th Aves.)
TEL. 212-302-0707
www.sushizen-ny.com

One block off Times Square, Sushi Zen serves genuine Edomae style sushi and traditional Japanese dishes. They embody the essence of Japanese cuisine through quality seafood, seasonal flowers, and intricate presentation.

▶A-4 TALENT II THAI KITCHEN

592 9th Ave., (bet. 42nd & 43rd Sts.)
TEL. 212-307-1363
www.talentthainyc.com

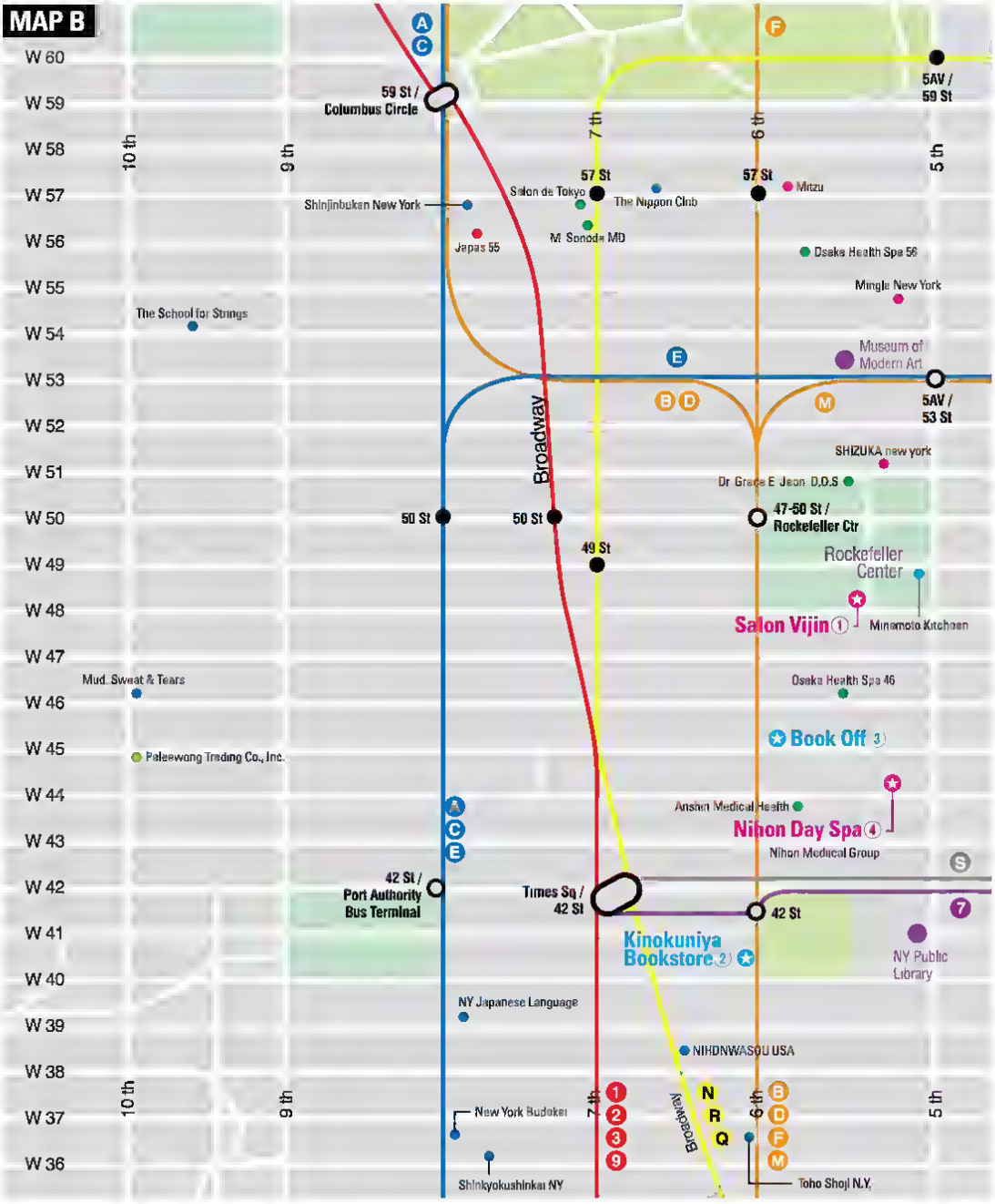


Talent II Thai serves mouthwatering Northern Thai cuisine in substantial portions. The recommended debocy is *Khao Soy* (photo left), fried noodles in spicy curry soup, which is rarely found in New York.

▶A-5 TOTTO RAMEN

344 W. 52nd St. (bet. 8th & 9th Aves.)
TEL. 212-582-0052
www.tottoramen.com

Totto Ramen serves ramen with no MSG. Their ultimate healthy treat is *Vegetable Ramen* with the base soup made from kombu seaweed and shiitake mushrooms, with icebergs of seasonal veggies covering the noodles.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The School for Strings
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Anshin Medical Health
Nihon Day Spa 4
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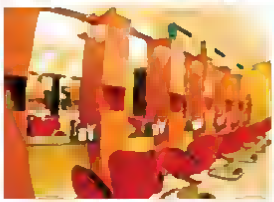
NY Japanese Language
NIHONWASOU USA
New York Budokan
Shinkyokushinkai NY
Broadway
Toho Shoji N.Y.

▶B-1 SALON VIJIN

10 Rockefeller Plaza, Concourse Level, New York, NY 10020
TEL. 212-664-0644 / www.salonvijin.com

Owner Minoru Minamida introduced the Japanese straightening perm to the U.S. in 1983 and has incited fashion magazines like Vogue, ELLE and Harper's Bazaar to feature the new perm technique. Since then, he has constantly developed the perm to be more effective, have less processing time and do less damage to hair.



Thanks to negat-vi-ion systems, the salon environment is as clean as a forest.

Easy to install and everlasting, the CERA Ion Shower Head is the simplest way to start your negative ion life.

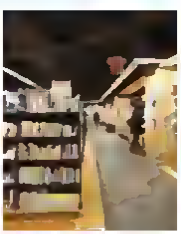
Located at Rockefeller Center in the heart of Midtown Manhattan, Salon Vijin has been creating hairstyles that promote individual beauty and offering high quality, innovative hair treatments to fashion-savvy New Yorkers for over twenty years. The owner and master hairstylist Minoru Minamida is the power behind the success, keeping the salon preeminent in New York's competitive hair and beauty industry for decades.

Back in the 80s, Minamida pioneered introducing the Japanese straightening perm to the U.S. Since then, the salon keeps initiating new and original things to make its clientele comfortable with and confident in themselves. One of the ground-breaking introductions was the "negative ion" concept. The negative ion system helps protect hair from damage, promotes vitality and restores health and beauty to hair as well as creating an odorless and clean environment in the salon. Using the power of negative ion systems, Salon Vijin was remodeled in 2004 with the concept of "relaxation and healing." Ion-related technologies such as air purifiers, showers, steamers, negative ion perm and color liquids, and ion hair dryers were installed. Also, Salon Vijin has upgraded its wildly popular straightening perm with the help of negative ion systems. The ions allow the hair chemicals to penetrate while protecting hair from damage and making processing times shorter.

To pass on his techniques and philosophy to young, aspiring stylists, Minamida enthusiastically trains them and many of his students are now established stylists who work worldwide. Headquartered in Midtown Manhattan and currently with branches in Atlanta and Kobe, Japan (www.salonvijin.jp), Minamida's Salon Vijin is truly an international salon that has universal appeal and offers innovative services.

▶B-2 KINOKUNIYA BOOKSTORE

1073 Avenue of the Americas (bet. 40th & 41st Sts.)
TEL. 212-869-1700
www.kinokuniya.com



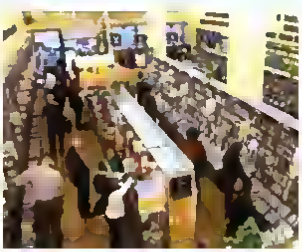
Kinokuniya features a large selection of imported Japanese books, magazines, CDs, DVDs, stationery and manga in English and Japanese. Best selling items include manga such as *One Piece* and *Naruto*.

Take a break from shopping with delicious Japanese pastries at Café Zaiya.

Kinokuniya is a one-stop shop for people of all ages with interests in Japan. As well as carrying a variety of Japan-related items, they offer exciting events every month including signings, Pokemon tournaments, origami workshops and children's reading programs. Also, check out the mural by legendary manga artist Takehiko Inoue on the second floor.

▶B-3 BOOK OFF

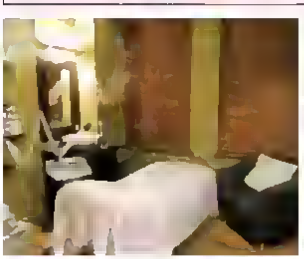
49 W. 45th St. (bet. 5th & 6th Aves.)
TEL. 212-685-1410
www.bookoffusa.com



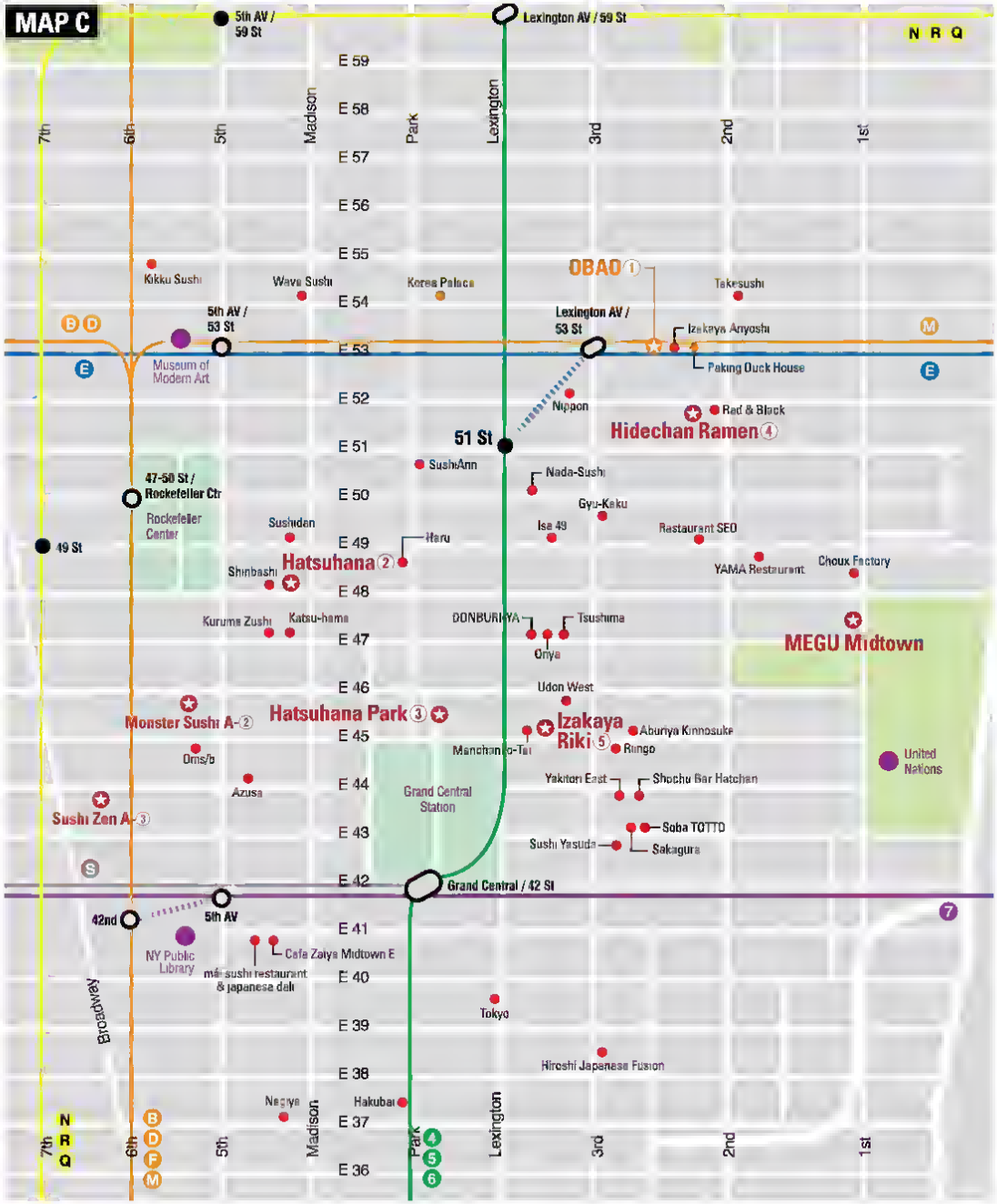
Japan's largest used bookstore offers used books from $1, comics, music, video games, magazines and books at amazingly low prices. Rare items are also available. They will buy used books, CDs and DVDs.

▶B-4 NIHON DAY SPA

15 W. 44th St., 10th Fl. (bet. 5th & 6th Aves.)
TEL. 212-575-7492



A Japanese facial aesthetician pampers you with warm, personal attention meeting your needs. Nihon Day Spa currently offers Micro Dermabrasion for $50 and any service at 20% off for first time clients.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YAMA Restaurant
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Shinbashi
Kuruma Zushi
Katsu-hama
DONBURIYA
Tsushima
Onya
MEGU Midtown
Udon West
Monster Sushi A-2
Hatsuhana Park 3
Izakaya Riki 5
Aburiya Kinnosuke
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Tokyo
Hiroshi Japanese Fusion
Negiya
Hakubai
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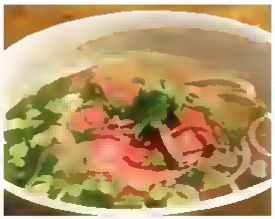
▶C-1 OBAO

222 E. 53rd St. (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL. 212-808-5588 / www.obaonyc.com

FREE chef's special appetizer with this coupon
Valid thru February 28

Nicely blending rustic elements of Southeast Asia and a modern chic atmosphere, the dining space brings you to the ultimate comfort dining experience.

212 Special (Thu.–Sat. evenings) allows you to enjoy various original cocktails with mouthwatering appetizers like *Spareribs on Sugar Cane Skewer*.



Don't forget to try the restaurant's signature *Pho Bo* which comes with thinly sliced rare beef braised brisket and rice noodles in ginger anise beef broth.

Bangkok Chicken Platter is a new addition to their menu consisting of grilled chicken, papaya salad, sticky rice and sweet and sour sauce.

Obao restaurant introduces "Modern Thai" to New York City, sharing influences from neighboring Vietnamese cuisine to create a unique "New" Asian plate. Nobody is on the edge of innovative culinary concepts like Obao, blending the best of Thai and Vietnamese ingredients to invigorate a modern approach to Asian cuisine. They offer dishes with many vegetarian options and adjustable spices to your preferred level of comfort – or adventure. Tasting is believing and you'll be hooked after just one meal – and quite full, due to the generous portions. Their popular *Pho Bo* noodle soup is a particularly satisfying dish.

At Obao, you'll find everything from an open kitchen (where you can see your meal being prepared) to appetizing presentation of dishes to elegant warm wood-toned interior design. There are also separate dining areas, providing the ideal atmosphere depending on your mood, from the casual bar at the front to the communal tables in the back to the cozy, intimate booths and even a private backyard for warmer months.

Obao offers lunchtime specials as well as after-work deals and, in a short time, has become the go to place for both the business crowd from the surrounding offices and local residents on their way home from work. Obao has you covered on any night of the week: the 212 Special on Thursday, Friday and Saturday evenings includes a $2 Chang beer, a $1 special shot and a $2 appetizer; on Monday and Tuesday evenings, choose from a $5 cocktail or a $3 beer; on Sunday evenings, bottles of wine are 50% off.

Its convenient location at the junction of the business district and residential area of midtown, the delicious dishes and the attentiveness of the staff, all make dining at Obao an experience to savor.

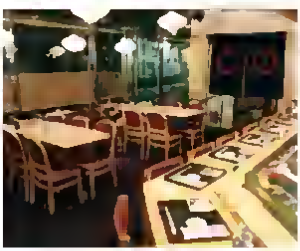
▶C-2 HATSUHANA

17 E. 48th St. (bet. 5th & Madison Aves.)
TEL. 212-355-3345
www.hatsuhana.com

Hatsuhana has offered high quality Edomae style sushi to hard-to-please New Yorkers since 1976. They take pride in the freshness and supremacy of their seafood. Enjoy the masterpieces crafted by skilled sushi chefs.

▶C-3 HATSUHANA PARK

237 Park Ave. (bet. 45th & 46th Sts.)
TEL. 212-661-3400
www.hatsuhana.com



Located 3 minutes from Grand Central station, Hatsuhana Park offers high quality Edomae sushi along with an assortment of authentic Japanese dishes. Try reasonable set menus to taste their refined offerings.

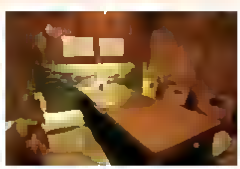
▶C-4 HIDE-CHAN RAMEN

248 E. 52nd St., 2nd Fl.
(bet. 2nd & 3rd Aves.)
TEL. 212-813-1800

Hide-chan Ramen serves authentic tonkotsu ramen which boasts rich, cloudy pork broth. If you are a spicy fanatic, add their original rayu to the traditional tonkotsu ramen or just try *Hakata Spicy Ramen* ($10).

▶C-5 IZAKAYA RIKI

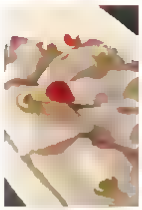
141 E. 45th St. (bet. 3rd & Lexington Aves.)
TEL. 212-986-1109



From traditional staples to creative dishes, Izakaya Riki has it all. Try udon, the beloved winter comfort food that's hard to find in NY. Private rooms are available for sharing food and drink with friends.

MEGU
Modern Japanese Cuisine
MIDTOWN

COME CELEBRATE VALENTINE'S DAY WITH MEGU


Hamachi Carpaccio

Crispy Asparagus

Kobe Beef Kagero Steak

Crispy Kanzuri Shrimp

Eromae Negi Sushi

SPECIAL $145 PRICE FIXE MENU, BEST FROM OUR SUSHI BAR & KITCHEN

NEW YORK
(DOWNTOWN, TRIBECA)
Dinner: Sun - Wed: 5:30pm to 11:00pm
Thurs - Sat: 5:30pm to Midnight

MIDTOWN
Lunch: Mon - Fri: 11:30am to 2:30pm
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MEGU NY: 62 Thomas Street, New York, NY 10013
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MAP D
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Lexington AV / 59 St
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Hiroshi Kimura
Katagiri & Co., Inc
Lotus Books and Gifts
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Momotaro 6
Salon Vijia B- 1
Duet 48 Karaoke
Oversea Japanese Clinic
Amy Nature Center
Hiseko Salon
Japan Society
Japanese Deli & Grocery Dainobu 3
Kenshukaikan Karate
Book Off B- 3
Kyo Nakamura DDS
IDD HOLISTIC CENTER
Rennert New York
Japanese Culinary Center 1
United Nations
Nihoa Day Spa B- 4
Language House
Grand Central Station
Lavender Laser Cosmetics
Fuja Shimakage LAc
Endo Seitai Shiatsu
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Easa Salon
MOONFLOWER SPA
41st Street HealthCare
ibec language institute, inc.
Amity Language Institute
Hair Matas Midtown
NY Public Library
Broadway
Kyokushin Karate 5
The Dojo
Japan 38
Mitsuge Shimmyo
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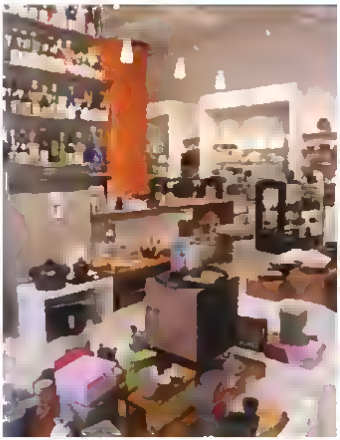
▶D-1 JAPANESE CULINARY CENTER

711 3rd Ave., (on 45th St. bet. 2nd & 3rd Aves.), New York, NY 10017
TEL. 212-661-3333 / www.japaneseculinarycenter.com



The Japanese Culinary Center imprints restaurants' names and logos on kitchen tools such as chopsticks, cases, matchboxes, masu (traditional wooden sake cups), tokkuri (sake serving bottles), bags, aprons, etc. This is a non-one service offered to professionals.

From knives and sushi cases to nabe pots, tea and sake servers, they carry any item needed for Japanese cooking. The showroom is like a jewelry box for Japanese food lovers.

Fun food events and hands-on lectures are good opportunities to get closer to Japanese food culture. Check out Japanese Culinary Center's website for upcoming events and lectures!

For those who are charmed by Japanese cuisine or hungry for any cool thing about food culture, the Japanese Culinary Center, a pro shop for the restaurant industry, is the place to go.

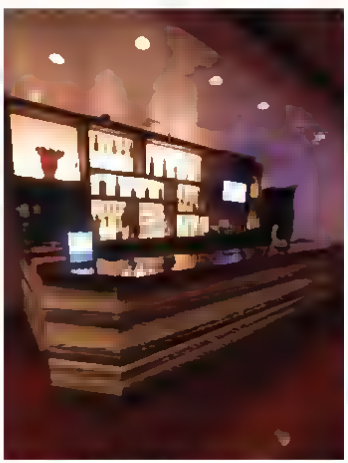
Opened primarily for professionals as the showroom of New York Mutual Trading Inc., a leading food and kitchen apparatus distributor, it carries all kitchen utensils and food/drink items that are required to cook Japanese foods. "If someone asked us to help them open a Japanese restaurant tomorrow, we have enough products and services to make it happen. We provide ingredients and all the kitchen equipments as well as helpful advice," says Ms. Ami Nakanishi, Assistant Vice President of New York Mutual Trading Inc.

However, non-professionals also can appreciate what the Japanese Culinary Center has to offer. From sake/shochu servers, nabe pots, iron pots for tea, and tea ceremony items to cooking tools for Japanese cuisine, the articles exhibited in the showroom are sold to consumers. You'll find items that will add spice to your kitchen and original gifts for your loved ones.

Also, 1-2 times a month the Japanese Culinary Center holds educational food events and seminars that are open to the public. They are for the purpose of spreading Japanese food culture to people in the U.S. Past events have ranged from basics such as how to incorporate soy sauce into your cooking and sake tastings to lectures on more elaborate topics such as Japanese lacquerware and kaiseki, as well as how to make soba noodles. With countless items and extensive services, the Japanese Culinary Center is the epicenter of Japanese food culture and a one-stop shop for all Japanese food lovers.

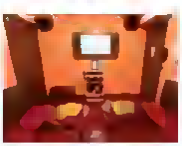
▶D-2 BIG APPLE KARAOKE

303-305 E. 53rd St. (bet. 1st & 2nd Aves.), 2nd fl.
TEL. 212-486-0055
www.bigapplekaraoke.net



Big Apple Karaoke is the freshest karaoke house in Midtown. Located above Karaoke Top Tunes, it has 12 private rooms that accommodate 2-15 people each, and carries songs in 16 languages. Sing your heart out in the private rooms or just unwind at the bar. They are currently holding a grand opening campaign, offering several discounts until the end of February.

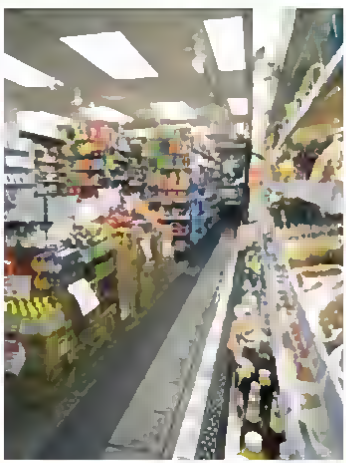
They are currently holding a grand opening campaign offering several discounts: 50% off private rooms all day. Private room plus all you-can-drink for 2 hours $20 per person. For 3 hours $30 per person. Also, beer, wine, and well drinks are all $4.



Each room is equipped with advanced systems. You can even order songs from an iPad.

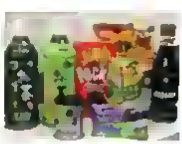
▶D-3 JAPANESE DELI & GROCERY DAINOBU

129 E. 47th St. (bet. 3rd & Lexington Aves.)
TEL. 212-755-7380
www.dainobu.com / usa@dainobu.com



Opened in 2006, Dainobu is a beloved Japanese grocery store in Midtown East. From Japanese sweets, snacks and groceries to bento boxes and deli foods, they carry approximately 3,000 items. Bento boxes and a variety of side dishes are freshly made at the store every morning. Immerse yourself in Japan's food culture at Dainobu.

If you miss hearty homemade dishes, go to the deli section where you'll find an assortment of bento boxes and side dishes. *Saikyo Grilled Cod Bento* and *Sushi & Rolls* are the most popular items.



An array of food items makes you want to taste everything.

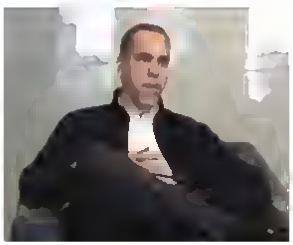
PR

TOSHIBA Brightening Midtown via its Technology and Philanthropy

Toshiba is known as the face of Times Square, as it provides the TOSHIBA VISION screen located below the New Year's Eve ball for the countdown, of which it is the exclusive sponsor. Chopsticks NY sat down with Eddie Temistokle, Sr. Manager, Corporate Communications & CSR at Toshiba America, Inc., to discuss this screen's features as well as other company news

What are the advanced technologies employed in the TOSHIBA VISION screen?

This LED screen is hundreds of feet off the ground and fully exposed to all of the elements of a New York City winter; rain, ice, snow, wind and extreme temperatures. For this purpose, the screen is equipped with louvers that help vent it. However, they actually face up instead of down, and in order to get rid of rain or anything else that accumulates there are special gutters and channels. The screen itself is composed of two separate signs but one canvas, which gives us the ability to put different animation on top and bottom or have the same image occupy both screens



How about Toshiba's corporate social responsibility (CSR)?

At Toshiba, we don't just think about CSR as a philosophy but make it one of our managing principles. We incorporate it in different ways, such as education. This includes our foundation which gives grants to K-12 science teachers, as well as a student science competition called ExploraVision. Another aspect of CSR is social innovation, such as developing solutions for the global community, examples would be alternative energy sources like nuclear, hydro and solar or new ways of lighting our homes and businesses with LED lighting

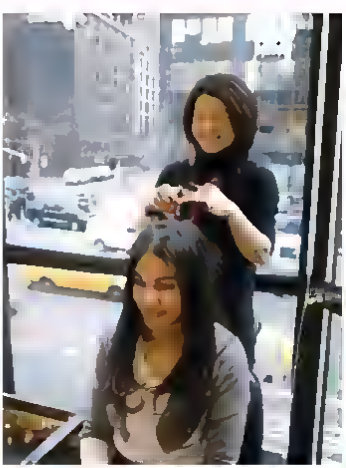
What developments have taken place in regard to LEDs?

We plan to introduce next generation LED lighting which is increasingly efficient, further surpassing compact fluorescent lamps and incandescent lights. In consideration of social and environmental concerns, they will last as long as 40,000 hours

For more information about Toshiba America, Inc. go to www.toshiba.com, and about TOSHIBA VISION go to www.toshibavision.com.

▶D-4
RH PLUS SALON

805 3rd Ave. 2nd Fl. (bet. 49th & 50th Sts.)
TEL. 212-644-8058
www.rhplusny.com



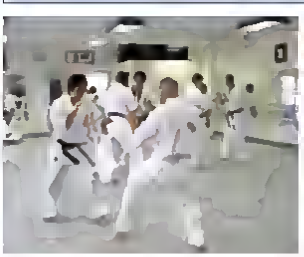
In celebration of their 4th anniversary they are offering two promotions. All services 10% off Feb. 1-28 and on Sundays during February hair color & hair cut for $99 (Reg. $130)

Located conveniently in Midtown Manhattan and staffed by caring and sensitive professionals with many years of experience in New York and Tokyo, RH Plus Salon offers personalized cuts and styles that will highlight your individuality and help define your lifestyle. Products are carefully selected based on the health and unique quality of the client's hair.

The salon is open 7 days a week. Mon. through Fri. from 10 am to 8 pm and Sat. & Sun. from 10 am 6:30 pm.

▶D-5
KYOKUSHIN KARATE

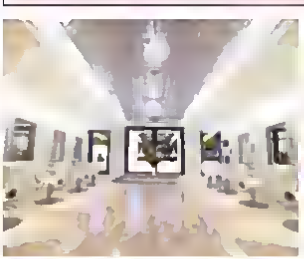
265 Madison Ave. 5th Fl. (at 39th St.)
TEL. 212-947-3334
www.kkny.net / sensei@kkny.net



Kyokushin Karate is a renowned system that develops the mind, body and spirit. Students become part of a worldwide family of practitioners that exemplify great character through kindness, strength and perseverance.

▶D-6
MOMOTARO

22 E. 49th St. 2nd Fl. (bet. Madison & 5th Aves.)
TEL. 212-759-2392
www.momotaronewyork.com/momotaro_sunny@yahoo.net



Established in NYC in 1972 and operating 18 branches world wide, momotaro specializes in Japanese Straightening techniques and provides services that meet each client's individual needs.

RAMEN

Ramen Kuboya

536 E. 5th St., (bet. Avenues A & B) New York, NY 10009
TEL. 212-777-7010 / www.kuboyanyc.com Mon-Wed 5 pm-12 am (last order at 11:30 pm)
Sun-Thu: 12 pm-Midnight Fri & Sat: 12 pm-2 am

Ramen Kuboya is a newcomer to the East Village food scene, but owner, Sammy Kubo is no stranger to this noodle dish. As a child, he expenmented with ramen to try and make it as tasty as possible by substituting different toppings, and he has been devoted to ramen making ever since. At Kuboya, he offers salt, shoyu (soy sauce) and miso ramen, even a vegetarian version. Within shoyu ramen there is the regular type and the recently introduced Tokyo-style, both of which are fresh and clear but the latter is lighter. Kubo insists, "Originally, ramen was a shoyu-based, clear soup noodle, not greasy at all. The reason I make ramen is because I want New Yorkers to appreciate its true taste." Kuboya's star is *Kubo-chan Salt Ramen*, which embodies his aim. The soup is clear but has full flavor coming from secret blends of three base ingredients: seafood, chicken and pork. Also, part of what makes it so special is the four kinds of salt it contains. The broth's intricate flavor will make you want to enjoy it until the last drop. If you want more kick and body, add a little bit of Kuboya's homemade rayu (chili oil). They now serve 15 kinds of premium sake.

KUHO-CHAN SALT RAMEN

Topped with chashu (roast pork) menma (bamboo shoot) half a boiled egg, and scallions, its slightly thin and curly noodles are perfectly suited to this light soup. You will be sure to drink your bowl clean but it will not leave you feeling heavy and greasy.

3 Best Sellers

- **Kubo-chan Salt Ramen** $11
- **Tokyo Shoyu Ramen** $12
- **Kubo-chan Miso Ramen** $12

JAPANESE

NEW Ichibantei

401 E. 13th St. (bet. 1st Ave. & Avenue A), New York, NY 10009
TEL. 1-877-731-4339
Mon-Sun 11:30 am-11:30 pm

Ichibantei opened its doors on an East Village corner in December to serve what they call, "Japanese soul food." The restaurant looks like an ordinary fast food joint from outside, but the food here is nothing ordinary. They highlight Japanese home style, comfort food such as kara-age (Japanese style fried chicken), Ichibantei's original chicken nanban (fried chicken with tartar sauce), hamburger steak, tonkatsu (pork cutlets), and yakiniku (Japanese style BBQ), all of which will satisfy both your stomach and taste buds. "What makes our food stand out is the use of top notch ingredients," says the manager. Koshihikari variety for rice, "kurobuta" pork for the tonkatsu, and the highest quality Kobe style "washugyu" beef for Ichibantei steak and hamburger steak are just some examples. Especially washugyu that melts in your mouth is not to be missed.

They also have some fun side dishes and snacks such as takoyaki ball (octopus ball) and taiyaki (sweet red bean paste filled pancake) as well as vegetarian curry, which are all freshly made at the restaurant. Also, miso soup is their staple side dish, and during the cold season, they serve oden.

CHICKEN NANNAN & RAMHUNGEN STEAK

Chicken Nanban is perfectly fried after being marinated in the original sweet & sour sauce, then smothered with home made tartar sauce. Another popular dish *Hamburger Steak* made from premium washugyu is super soft and succulent with its signature brown sauce. All dishes come with rice and salad.

3 Best Sellers

- **Chicken Nanban** $18
- **Ichibantei Steak** $28 (7oz), $38 (11oz)
- **Hamburger Steak** $12

SUSHI / JAPANESE

Konomi Sushi

1817 2nd Ave., (at 94th St.) New York, NY 10128
TEL. 212-289-2710 / www.konomisushi.com
Mon-Fri 11:30am-3pm 4:30-11pm Sat, Sun. 2-11pm

Though it's a relatively new addition to the Upper East Side restaurant row, **Konomi Sushi** is already established as a landmark for quality in the neighborhood. The owner describes, "Konomi is a place where locals and tourists find fresh cuisine and amazing customer service, and this is why they keep coming back". The staff is dedicated to assisting clients, making sure their dining experience is flawless. The extensive menu offers both warm dishes from the kitchen along with a wide selection of sushi and rolls. Among them, you should try a selection of remarkable *Chef's Special Rolls*. Great attention is given to the presentation of dishes, and the amazing explosion of colors and shapes will blow your mind and arouse your appetite at the same time. The combination of textures is also a trademark of Konomi's chef, who combines soft fishes with the crunchiest ingredients. The *Oishi Roll*, with soft crab shell, avocado and spicy tuna is a favorite amongst the returning customers. Konomi offers a special promotion for dine-in patrons, offering 50% off all regular sushi rolls and 25% off all kinds of *Chef's Special Rolls*. (Sunday to Thursday)

OSAKA BOXED SUSHI

Topped with the chef's special creamy sauce, the *Osaka Boxed Sushi* features a combination of salmon toro and fluke maximizing each color for eyes and flavors for palate. From the kitchen, the *Golden Lemon Scallops* are grilled to perfection and served with sauteed mushrooms in a light sauce.

3 Best Sellers

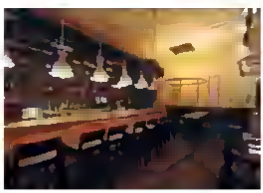
- **Oishi Roll** $13
- **Konomi Roll** $12
- **Golden Lemon Scallops** $7.50

JAPANESE

TriBeCafe

277 Church St. (bet. White and Franklin Sts.) New York, NY 10013
TEL. 212 343-0277
Mon-Sat: 6pm-1:30am

These days, it seems like every other restaurant is offering good deals, but if you are looking for a one-of-a kind deal that is too good to pass up, head down to Tribeca. Featuring a menu that includes Western dishes with subtle twists of Asian flavors, **TriBeCafe** offers a $23 Prix-Fixe dinner that is a steal. Customers get to choose an item from 3 courses (appetizer, pasta, and entree) and it comes with ice cream. Their delicate flavors and presentation, the clean and simple decor, as well as the calming atmosphere is especially popular with the ladies, but caters well to groups and couples, too. Open until 1:30am, their late hours attract many young professionals. Their signature dishes include *Mentaiko Spaghetti* made with spicy cod roe, *Japanese "Hamburg" Steak*, beef and pork patty drizzled with mushroom demi-glace sauce, and *Green Tea Souffle*, a must have. PR, Marketing and Event Coordinator, Ms Yoko Izu explains, "We aim for the simple, casual foods often found in the late-night Tokyo restaurant and bar scene." The restaurant has an impressive list of wine, sake and shochu, but taking advantage of the $20 sake sampler might be a smart idea.



4-COURSE PRIX-FIXE DINNER COURSE

Potato Milanese, Mentaiko Spaghetti, Roasted Chicken (with scallion ginger sauce) and ice cream make up the 4-course dinner here. The dishes combine the complexity of Western cuisine with the subtle flavors of Eastern cuisine, adding a gourmet touch to the comfort foods. Beverage(s) not included.

3 Best Sellers

- **Tribecafe Carpaccio** $8.50
- **Mentaiko Spaghetti** $9.50
- **Japanese "Hamburg" Steak** $14

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

Upper West

Akai Sushi Lounge — $18
507 Columbus Ave (bet. 84th & 85th St.)
212-362-5200

Bar Masa — $69
The Time Warner Ctr. 10 Columbus Cir.
212-823-9800

Don Japanese Restaurant — $20

Serving affordable Japanese dishes for $20 or less in the heart of Lincoln Sq. for over 30 years. Their sushi chef Mr. Masayuki and the dining chef Mr. Hara are both native Japanese and have been satisfying our patrons with daily specials for over a decade.
2013 Broadway (at 69th St.)
212-877-5255

Geri — $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4818

Haru — $35
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-579-5655

Ichie Restaurant — $20
53 W. 100th St. (Manhattan & Columbus Ave.)
212-865-4668

Kitaro — $18
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-9008

Kouzan — $25
995 Amsterdam Ave. (at 93rd St.)
212-280-9053

Kumo Sushi — $30
165 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-5228

Mama Sushi — $28
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Mass Organic Cafe — $20
646 Amsterdam Ave. (bet. 91st & 92nd St.)
212-787-1110

Masa — $400
The Time Warner Ctr. 10 Columbus Cir.
212-823-9800

Matsu — $20
483 Columbus Ave. (bet. 83rd & 84th St.)
212-799-7922

Momoya Amsterdam — $35
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
813 W. 187th St. (Pinehurst & Fort Washington)
212-543-2111

Ozu — $20
566 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8316

Pleet Sushi — $25
340 Amsterdam Ave. (at 78th St.)
212-712-2162

Saga Grill — $25
1256 Amsterdam Ave. (bet. 122nd & 123rd St.)
212-531-2996

Soju's — $20
256 W. 103th St. (Broadway & Amsterdam Ave.)
212-749-1834

Suma Sushi — $25
564 Amsterdam Ave. (bet. 106th & 107th St.)
212-280-5858

Son-Chee — $20
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi A-Go-Go — $20
1900 Broadway (bet. 63rd & 64th St.)
212-724-7340

Sushi Hana — $35
466 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1078

Sushi Ye 2 — $25
127 W. 181st St. (bet. Pinehurst & Cabrini)
212-781-6833

Tomoya — $35
4030 Broadway (bet. 169th & 170th St.)
212-568-0038

Tonzan — $32
285 Columbus Ave. (bet. 73rd & 74th St.)
212-580-7300

Vice Sushi & Sake — $20
2253-55 Broadway (bet. 115th & 116th St.)
212-222-3566

Upper East

Aki Sushi — $30
1425 York Ave. (bet. 75th & 76th St.)
212-628-8885

Akita — $25
1771 1st Ave. (bet. 31st & 32nd Ave.)
212-628-8668

Dongori — $54
309 E. 93rd St. (bet. 1st & 2nd Ave.)
212-737-5656

East Japanese — $22
354 E. 86th St. (bet. 1st & 2nd Ave.)
212-734-5270

Fuji Yama — $30
1465 1st Ave. (bet. 76th & 77th St.)
212-249-2722

Geisha — $61
33 E. 61st St. (bet. Park & Madison Ave.)
212-813-1113

Gioza — $20
800 Lexington Ave. (at 62nd St.)
212-888-7858

Haru — $30
1329 3rd Ave. (at 76th St.)
212-452-1021

Haru Sake Bar — $38
1327 3rd Ave. (at 76th St.)
212-452-2230

Ichiro — $30
1554 2nd Ave. (bet. 79th & 80th St.)
212-396-6300

Ikeanhana — $25
1016 Lexington Ave. (bet. 72nd & 73rd St.)
212-737-4639

Iron Sushi — $28
355 E. 74th St. (bet. 1st & 2nd Ave.)
212-772-7680

Isohama — $35
1066 3rd Ave. (bet. 63rd & 64th St.)
212-829-0039

Iwasaki Sushi — $25
1103 1st Ave. (bet. 60th & 61st St.)
212-308-8826

Kao Sushi — $25
1250 1st Ave. (bet. 68th & 69th St.)
212-396-2754

Ko Sushi (2nd Ave.) — $31
1329 2nd Ave. (at 70th St.)
212-439-1678

Ko Sushi (York Ave.) — $31
1619 York Ave. (bet. 85th & 86th St.)
212-772-9639

Koito Sushi — $30
310 E. 93rd St. (bet. 1st & 2nd Ave.)
212-426-1216

Kuromi Sushi — $25
1617 2nd Ave. (at 84th St.)
212-288-2710

Kyoto Sushi — $30
1240 Lexington Ave. (bet. 83rd & 84th St.)
212-288-5024

Matsu — $30
411 E. 70th St. (bet. York & 1st Ave.)
212-744-5454

Mr. Ginger — $33
1572 2nd Ave. (bet. 81st & 82nd St.)
212-988-1188

Noruto Kamee — $10

There's gnature NARUTO RAMEN s a soy broth based noodle soup topped with ho lef eggs, various vegetables and thick slices of tender pork. Miso and curry flavored b th also ava lable. Enjoy any ramen for $6.50 on Mondays and GYOZA for $2.50 on Wednesdays.
1598 2nd Ave. (bet. 81st & 82nd St.)
212-289-7703

Doki Sushi — $35
1575 3rd Ave. (bet. 90th & 91st St.)
212-426-3388

Pake — $30
343 E. 65th St. (bet. 1st & 2nd Ave.)
212-249-0569

Sasabune — $85
401 E. 73rd St. (bet. 1st & York Ave.)
212-249-8583

Shobu-Shobo 70 — $37
314 E. 70th St. (bet. 1st & 2nd Ave.)
212-461-5635

Sushi Hase — $30
1501 E. 2nd Ave. (at 78th St.)
212-327-0582

Sushi of Gari — $80
402 E. 78th St. (bet. 1st & York Ave.)
212-517-5340

Sushi Seki — $57
1143 First Ave. (bet. 62nd & 63rd St.)
212-371-0238

Soshi Soki — $20
1577 York Ave. (bet. 83rd & 84th St.)
212-249-3766

Tataki 72 — $20
1400 2nd Ave. (bet. 72nd & 73rd St.)
212-472-1700

Tenzon — $35
960 2nd Ave. (at 49th St.)
212-980-6900

Tanyaki Boy — $7
1640 3rd Ave. (bet. 91st & 92nd St.)
212-987-9150

Tokubei 86 — $25
314 E. 86th St. (bet. 1st & 2nd Ave.)
212-628-5334

TOKI SHIN — $70
1153 1st Ave. (bet. 64th & 65th St.)
212-980-6408

Totoya — $25
1144 1st Ave. (at 63rd St.)
212-753-0422

Tsuki Restaurant — $25
1419 1st Ave. (bet. 74th & 75th St.)
212-517-6950

Wajimo — $40
134 E. 61st St. (bet. Lexington & Park Ave.)
212-813-9065

Wasabi Lobby — $30
1584 2nd Ave. (at 82nd St.)
212-988-8882

YUKA Restaurant — $25
1557 2nd Ave. (bet. 80th & 81st St.)
212-772-5675

Yuko — $25
1531 York Ave. (at 81st St.)
212-988-5800

Midtown West

Aki Sushi — $30
366 W. 52nd St. (bet. 8th & 9th Ave.)
212-262-2966

Aoki — $30
234 W. 48th St. (bet. Broadway & 8th Ave.)
212-956-2356

Bamboo 52 — $18
344 W. 52nd St. (bet. 8th & 9th Ave.)
212-315-2777

Beehana — $30
47 W. 56th St. (bet. 5th & 6th Ave.)
212-581-0930

Bento Nouveau — $8

They offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" they are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available.
1407 Broadway (bet. 38th & 39th St.)
212-354-1405

Bloc Kibbee Sushi — $61
302 W. 58th St. (bet. 8th & 9th Ave.)
212-397-0404

East 55 — $20
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-581-2240

Go Soshi — $20
756 9th Ave. (at 51st St.)
212-459-2288

Haru — $35
205 W. 43rd St. (bet. Broadway & 8th Ave.)
212-398-6810

Midtown West **GO! GO! CURRY!**

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

273 W. 38th St. (bet. 7th & 8th Ave.) 212-730-5555 www.gogocurryusa.com **$8.5 (D)(L)**

Midtown West **Hayashi Ya** **$14** (L)
157 6th Ave. (bet. 55th & 56th St.) 212-956-2999

Midtown West **Inakaya** **$45** (L)
920 5th Ave. (at 40th St.) 212-354-2195

Midtown West **Iroha** **$20** (L)
152 W. 45th St. (bet. 6th & 7th Ave.) 212-398-9049

Midtown West **Isa 56** **$20** (L)
56 W. 56th St. (bet. 5th & 6th Ave.) 212-707-6702

Midtown West **Ishuhama** **$25** (L)
318 5th Ave. (at 32nd St.) 212-695-0202

Midtown West **KATSUHAMA55** **$18** (L)
43-45 W. 55th St. (bet. 5th & 6th Ave.) 212-581-2145

Midtown West **Kodama 45** **$20** (L)
301 W. 45th St. (at 8th Ave.) 212-582-8065

Midtown West **Koi** **$60** (L)
40 W. 40th St. (bet. 5th & 6th Ave.) 212-921-3330

Midtown West **Kyotofu** **$25** (M)(L)
705 9th Ave. (bet. 48th & 49th St.) 212-574-7012

Midtown West **Manchanka-Tei** **$18** (L)
43-45 W. 55th St. (bet. 5th & 6th Ave.) 212-247-1585

Midtown West **Menkui-Tei** **$20** (L)
60 W. 56th St. (bet. 5th & 6th Ave.) 212-757-1542

Midtown West **Monster Sushi** **$30** (L)
22 W. 48th St. (bet. 5th & 6th Ave.) 212-888-7707

Midtown West **Natsumi** **$30** (L)
226 W. 50th St. (bet. Broadway & 8th Ave.) 212-956-2998

Midtown West **NOBU 57** **$100** (L)
40 W. 57th St. (bet. 5th & 6th Ave.) 212-757-3000

Midtown West **Oyishi Sushi** **$12** (L)
374 W. 46th St. (at 9th Ave.) 212-315-5990

Midtown West **Rio & You** **$25** (Su)(L)
328 W. 45th St. (bet. 8th & 9th Ave.) 212-307-0717

Midtown West **Seke Bar Hagi** **$30**
152 W. 43th St. (bet. 6th & 7th Ave.) 212-764-3545

Midtown West **Sapparo** **$13** (L)
152 W. 45th St. (bet. 6th & 7th Ave.) 212-869-8972

Midtown West **Shumizu** **$50** (Su)(L)
311 W. 51st St. (bet. 8th & 9th Ave.) 212-581-1581

Midtown West **Soba Nippan** **$30** (L)
19 W. 52nd St. (bet. 5th & 6th Ave.) 212-489-2525

Midtown West **Sugiyama** **$90** (M)(Su)
251W. 55th St. (bet. Broadway & 8th Ave.) 212-956-0670

Midtown West **Sushi Domo Domo**
320 W. 56th St. (bet. 8th & 9th Ave.) **$60** (L)
212-707-9009

Midtown West **Sushi of Gari 46** **$80** (L)
347 W. 46th St. (bet. 8th & 9th Ave.) 212-957-0046

Midtown West **Sushi Zan** **$70** (Su)(L)
106 W. 44th St. (bet. 5th & 7th Ave.) 212-302-0707

Midtown West **Sushidan** **$45** (Su)(L)
123 W. 43th St. (bet. 6th & 7th Ave.) 212-398-2800

Midtown West **Sushiya** **$20** (L)
28 W. 56th St. (bet. 5th & 6th Ave.) 212-247-5750

Midtown West **Tachigui Sobaya** **$8** (L)
732 7th Ave. (bet. 48th & 49th St.) 212-265-6181

Midtown West **Teriyaki Boy** **$7** (L)
1165 9th Ave. (bet. 57th & 58th St.) 212-307-7202

Midtown West **Totto Raman** **$20** (L)
385 W. 52nd St. (bet. 9th & 9th Ave.) 212-582-0052

Midtown West **Yakitori TOTTO** **$40** (L)
251 W. 55th St. (bet. Broadway & 8th Ave.) 212-245-4555

Midtown West **Yoshinoya** **$7** (L)
255 W. 42nd St. (bet. 7th & 8th Ave.) 212-703-3940

Midtown West **Yummy Sushi**
30 Rockfeller Plaza Concourse Level **$7** (L)
212-459-2100

Midtown East

Midtown East **Abunya Kinnosuke** **$51** (L)
213 E. 45th St. (bet. 2nd & 3rd Ave.) 212-867-5454

Midtown East **Aquamarine** **$30** (L)
713 2nd Ave. (bet. 39th & 39th St.) 212-297-1900

Midtown East **Azusa** **$25** (Su)(L)
3 E. 44th St. (bet. Madison & 5th Ave.) 212-421-0001

Midtown East **DONBURI-YA** **$25** (L)
137 E. 47th St. (bet. 3rd & Lexington Ave.) 212-980-7805

Midtown East **E53 Teriyaki House** **$20** (Su)(L)
220 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-888-0075

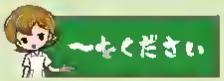
Midtown East **Gya-Kaku** **$40** (L)
605 3rd Ave. 2 Fl. (at 40th St.) 212-702-9416

Midtown East **Hakuhai**
The Kitano Hotel 66 Park Ave. (at 38th St.) **$66** (L)
212-885-7111

Midtown East **Haru** **$35** (L)
280 Park Ave. (at 48th St.) 212-490-9680

Midtown East **Hatsuhana Park** **$35** (L)
237 Park Ave. (bet. 45th & 46th St.) 212-661-3400

Midtown East **Hida-Chan Raman** **$20** (Su)(L)
249 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) 212-813-1900



"~O KUDASAI"

【meaning】 Give me ~ Can I have ~?

【usage】 Use this phrase if you'd like to buy or order something, for example "Sushi o kudasai" or "DVD o kudasai." You also can say "~o onegai shimasu" which is a slightly more polite version.

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Midtown East **Hatsuhana**

Establ shed in 1978 Hatsuhana s a longstanding New York sushi restaurant Conveniently located just 3 m nutes from Rockefeller Center it is perfect for business lunches At d nner time try the r Omakase or sushi bar pr x fixe and entree starting at $23

17 E 49th St (bet 5th & Mad son Aves) $50
212-355-3345 www.hatsuhana.com

Midtown East **Ise 49**

151 E 49th St (bet. 3rd & Lexington Ave.) $25
212-319-6876

Midtown East **Izakuya Anyoshi**

226 E 53rd St (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East **Izakuya Riki**

141 E 45th St (bet 3rd & Lexington Ave.) $30
212-986-5604

Midtown East **KATSUHAMA47**

11 E 47th St (bet. Madison & 5th Ave.) $18
212-759-5403

Midtown East **Kuramu Zushi**

7 E. 47th St 2 Fl (bet. Madison & 5th Ave.) $110
212-317-2902

Midtown East **MEGU Midtown**

645 UN Pl (bet. 47th & 48th st.) $125
212-964-7777

Midtown East **Menchanko-Tei**

131 E 45th St (bet. 3rd & Lexington Ave.) $14
212-986-6805

Midtown East **MOCO**

Moco Moco Lounge is now open on the 2nd floor of Moco Mon to Sat from 7pm to 2pm They now serve ramen noodles on both floors Moco is open on Sun & Mon 5pm–11pm Tue- Thu, 5pm –1a m and Fri & Sat 5pm - 2pm

516A 3rd Ave (bet. 34th & 35th St.) $30
212-685-3663

Midtown East **Nada-Sushi**

135 E 50th St (bet. 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **Negiya**

9 E 37th St (bet. Mad son & 5th Ave.) $15
212-686-2233

Midtown East **Nippon**

155 E 52nd St (bet. 3rd Ave. & Lex ngton) $49
212-758-0226

Midtown East **Oms/b**

156 E 45th St (bet. 3rd & Lexington Ave.) $9
212-922-9788

Midtown East **Ooyu**

143 E 47th St (bet. 3rd & Lexington Ave.) $30
212-715-0470

Midtown East **Red & Black**

This un que specialty restaurant offers "yaki shabu – a new style of yakin ku that has ga ned popularity in Japan It lets you cook premium slices of shabu shabu tender at a tabletop hibachi gr ll One of a kind ramen noodles are also ava lable for lunch and dinner

250 E 52nd St. (bet. 2nd & 3rd Ave.) $40
212-826-4256

Midtown East **Restaurant SEO**

249 E 49th St (bet. 2nd & 3rd Ave.) $40
212-355-7722

Midtown East **Ringu**

205 E 45th St (bet. 2nd & 3rd Ave.) $50
212-867-4200

Midtown East **Sukegura**

Largest sake bar n the world serving over 200 var eties of sake and seasonal da ly specials Homemade soba, and lunch set of sobe & rice bowl are popula This amazing hideout situated on the basement level is perfect for couples Private parties ava lable

211 E 43rd St B1F (bet 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shinbushi**

7 E 49th Sr (bet. Madison & 5th Ave.) $35
212-813-1009

Midtown East **Shochu Bar Hatchan**

Conveniently located near Grand Central Station ts an oas s offering a w de selection of shochu and Japanese tapas Enjoy drinks with yak ton and sush served from the adjacent Yakitor East Restaurant No cover charge D scover your favorite shochu here

210 E 44th St. (bet. 2nd & 3rd Ave.) $30
212-687-5075

Midtown East **Subu TOTTO**

211 E 43rd St 1 Fl (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Timu**

821 2nd Ave. (at 44th St.) $20
212-883-8583

Midtown East **SushiAnn**

36 E 51st St. (at. Park Ave.) $50
212-755-1780

Midtown East **Sushidun**

19 E 40th St. (bet. Madison & 5th Ave.) $45
212-758-2700

Midtown East **Tukesushi**

1029 2nd Ave. (bet. 54th & 55th St.) $35
212-355-3557

Midtown East **Tukyo**

342 Lexington Ave (bet. 39th & 40th St.) $50
212-697-8330

Midtown East **Tsushima**

141 E 47th St. (bet 3rd &Lexington Ave.) $40
212-207-1938

Midtown East **Udon West**

150 E 46th St (bet. 3rd & Lexington Ave.) $10
212-922-9677

Midtown East **Yukitori East**

210 E 44th St. (bet. 2nd & 3rd Ave.) $20
212-687-5075

Midtown East **YAMA Restaurant**

38 E 49th St. (bet. 1st & 2nd Ave.) $37
212-355-3370

Midtown East **Yummy Sushi**

1675 3rd Ave. Food Court Lower Level $7
212-861-5101

Korea Town

Korea Town **Ichi Umi Restaurant**

6 E 32nd St (bet. Madison & 5th Ave.) $25
212-725-1333

Korea Town **Izakuya Moku**

10 W 32nd St. 2 Fl. (bet. 5th Ave. & Broadway) $20
212-736-3232

Korea Town **Kirakuya**

2 W 32nd St (bet. 5th Ave. & Broadway) $25
212-695-7272

Korea Town **Toyumu Sushi**

11 W 36th St. (bet. 5th & 6th Ave.) $22
212-967-8541

Chelsea

Chelsea **Blue Ginger**

100 9th Ave. (bet. 15th & 16th St.) $30
212-352-0911

Chelsea **Dunuh Sushi**

300 W 23rd St. (bet. 8th & 9th Ave.) $20
212-727-0668

Chelsea **ENNJU**

20 E 17th St (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **Iron Sushi**

440 3rd Ave. (bet. 30th & 31st St.) $29
212-447-5622

Chelsea **Izakuya Ten**

207 10th Ave (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea **Matsuri**

369 W 16 St (at 9th Ave.) $30
212-243-6400

Chelsea **Momoya Chelsea**

185 7 th Ave (at 21st St.) $40
212-989-4466

Chelsea **Monstar Sushi**

158 W 23rd St. (bet. 6th & 7th Ave.) $30
212-620-9131

Chelsea **MORIMOTO**

88 10th Ave. (bet 15th and 16th St.) $50
212-989-8883

Chelsea **Nuku Nuku**

458 W 17th St. (bet. 9th & 10th Ave.) $50
212-929-8544

Chelsea **Tanuki Tavern**

Gansevoort Hotel 18 9th Ave (at 13th St.) $50
212-660-6766

Chelsea **Tuboya**

144 W 19th St. (bet. 6th & 7th Ave.) $18
212-924-3335

Gramercy

Gramercy **15 EAST**

15 E 15th St (bet. Broadway & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**

513 3rd Ave. (bet. 34th & 35th St.) $25
212-686-2055

Gramercy **Choshi**

77 Irving Place (at 19th St.) $20
212-420-1415

Gramercy **Hamuchi**

34 E. 20th St. (bet. Park Ave. & Broadway) $17
212-420-8606

Gramercy **Hunu**

346 1st Ave (at 20th St.) $30
212-598-0135

Gramercy **Huru**

220 Park Ave. S (at 19th St.) $35
646-428-0969

Gramercy **JAPONAIS**

111 E. 18th St. (Irving Pl. & Park Ave. S.) $65
212-260-2020

Gramercy **Kaiten Sushi East**

366 3rd Ave (bet. 25th & 27th St.) $15
212-683-2326

Gramercy **Kiku Sushi 3**

121 E. 27th St. (bet. Lex. & Park Ave. S.) $25
212-213-6688

Gramercy **Mishima**

164 Lexington Ave (bet. 30th & 31st St.) $25
212-532-9506

Gramercy **Monukawa**

157 E 28th St. (bet. 3rd & Lexington Ave.) $45
212-684-7830

Gramercy **Suhuri**

161 Lexington Ave (bet. 30th & 31st St.) $25
212-481-7766

Gramercy **Sushi SAMBA**

245 Park Ave South (bet. 19th & 20th St.) $35
212-475-8377

Gramercy **Sushi SEN-NIN**

30 E 33rd St. (Park Ave S. & Madison Ave.) $40
212-683-2206

Gramercy **Terakuwa Ramen**

16 Lexington Ave (bet. 23rd & 22nd St.) $12
212-777-2835

Gramercy **YAMA Restaurant**

122 E 17th St. (at Irving Pl.) $20
212-475-0949

West Village

West Village **uki on west 4**

181 W 4th St (bet. 6th Ave. & Barrow St.) $44
212-989-5440

West Village **Blue Ribbon Sushi**

119 Sullivan St (bet. Spring & Prince St.) $51
212-343-0404

West Village **Chu Chu Sun**

A ne ghborhood restaurant perfect for a get together with friends and family They offer the r inherited tradit onal home cooking including many organ c and healthy d shes at affordable pr ces Student discount available

15 W 8th St (bet. 5th & 6th Ave.) $25
212-473-3333 www.chuchusanrestaurant.com

West Village **Hakata Tonton**

61 Grove St (bet. 7th Ave. & Bleecker St.) $25
212-242-3698

West Village **Marumi**

548 LaGuardia Pl (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **Miyagi**

220 W 13th St. (bet. 7th & Greenwich Ave.) $20
212-620-0830

West Village **Nugoni**

175 Prince St (bet. Thompson & Sullivan St.) $35
212-387-8220

West Village **Rumen Tukumi**

90 University Pl (bet. 11th & 12th St.) $13
212 229-1489

West Village **Ruckmushu**

11 Barrow St (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Soto**

357 6th Ave (bet. 4th St. & Washington Pl.) $45
212-414-3092

West Village **Sushi Mumbu**

255 Bleecker St (bet. Leroy & Cornelia St.) $18
212-675-5615

West Village **Sushi Yuwa**

25 W 8th St (bet. 5th & 6th Ave.) $30
212-253-9848

West Village **Tumou Sushi**

172 Thompson St (Houston & Bleecker St.) $30
212-777-5346

SEO
Restaurant SEO
248 E. 40th St.
(bet. 2nd & 3rd Aves.)
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Dinner 5:30pm-10pm

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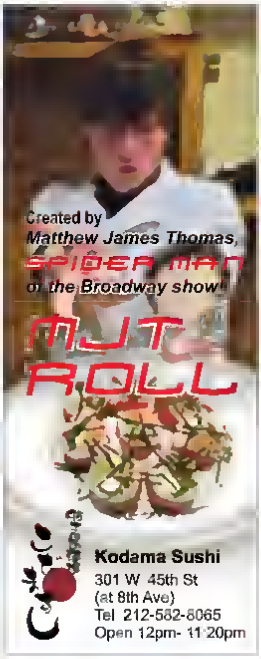
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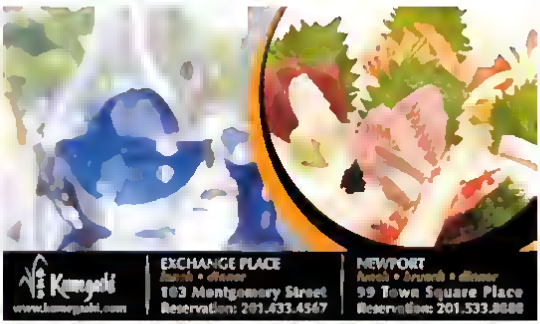
157 E. 28th St. (bet. 3rd & Lexington Aves.)
212-684-7830 / www.momokawanyc.com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www.sake-guide.com

West Village **Ushiwakamaru** $80
136 W Houston St. (Sullivan & MacDougal St.)
212-228-4181

West Village **YAMA on Carmine St.** $37
35-40 Carmine St. (bet. Bedford & Bleecker St.)
212-989-9330

East Village

East Village **Ashiya** $15
167 1st Ave. (bet. 10th & 11th St.)
212-505-3348

East Village **BOND STREET** $75
6 Bond St. (bet. Lafayette & Broadway St.)
212 777-2500

East Village **Cha-An** $20
Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Se ka-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl. (bet. 2nd & 3rd Ave.)
212-228-8030 www.chaanteahouse.com

East Village **Chiyono** $15
326 E. 6th St. (bet. 1st & 2nd Ave.)
212-473-3954

East Village **Curry-Ya** $20
Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E. 10th St. (bet. 1st & 2nd Ave.)
855-602-7779 www.mycurry-ya.com

East Village **Dinci** $30
229 E. 10th St. (bet. 1st & 2nd Ave.)
212-387-8545

East Village **GO Restaurant** $16
30 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-254-5510

East Village **Gyu-Kaku** $40
34 Cooper Sq. (bet. 4th St. and Astor Pl.)
212-475-2999

East Village **Hasaki** $35
210 E. 9th St. (2nd Ave. & Stuyvesant St.)
212-473-3327

East Village **IPPUDO NY** $20
65 4th Ave. (bet. 9th & 10th St.)
212-388-0088

East Village **Japonica** $40
100 University Pl. (at 12th St.)
212-243-7752

East Village **JEWEL BAKD** $45
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212 979-1012

East Village **Kambi Ramen House** $15
351 E. 14th St. (bet. 1st & 2nd Ave.)
212-228-1366

East Village **Kamui Dan** $25
189 Avenue A (bet. 11th & 12th St.)
212 777 2096

East Village **KASADELA** $30
647 E. 11th St. (bet. Ave. B & C)
212-777-1582

East Village **Kaaka** $25
25 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212 254-6363

East Village **Kyo Ya** $35
34 E. 7th St. (bet. Ave. A & 1st Ave.)
212-982-4140

East Village **May Chan Ramen** $16
113 2nd Ave. (at 7th St.)
212-982-4295

East Village **May's Place Sushi** $10
121 2nd Ave. (bet. 7th & St. Marks Pl.)
212-533-8448

East Village **Menkui-Tei** $10
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.)
212-228-4152

East Village **MINCA** $10
536 E. 5th St. (bet. Ave. A & B)
212-505-8001

East Village **Naton** $20
56 St. Marks Pl. (bet. 1st & 2nd Ave.)
212-533-7711

East Village **Noodle Cafe Zen** $12
In the heart of East Village Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1995. Don't miss out on the 1 All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm.
31 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-533-6855 www.zensushi nyc.com

East Village **Non** $20
125 2nd Ave. (bet. 7th and St. Marks Pl.)
212-677-4825

East Village **OH! Taisho** $25
5 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-673-1300

East Village **Otafuku** $6
A tiny vendor like joint Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Taiyaki and Ota fuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.
236 E. 9th St. (bet. 2nd & 3rd Ave.)
212-353-8503

East Village **Rai Rai Ken** $15
Have you ever seen the movie Tampopo - a Japanese cult movie about a zen ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without the flight. Don't forget our homemade gyoza too. They guarantee the most delightful experience.
214 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-7030

East Village **Ramen Kuboya** $15
536 E. 5th St. (bet. Avenue A & B)
212 777 7010

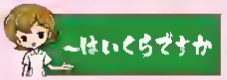
East Village **Ramen Setagaya (St. Marks Pl.)** $13
34A St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-387-7868

East Village **Rebataya NY** $50
231 E. 9th St. (bet. 2nd & Stuyvesant St.)
212-979-9774

East Village **Saka Bar Decibel** $40
240 E. 9th St. (bet. 2nd & 3rd Ave.)
212-979-2733

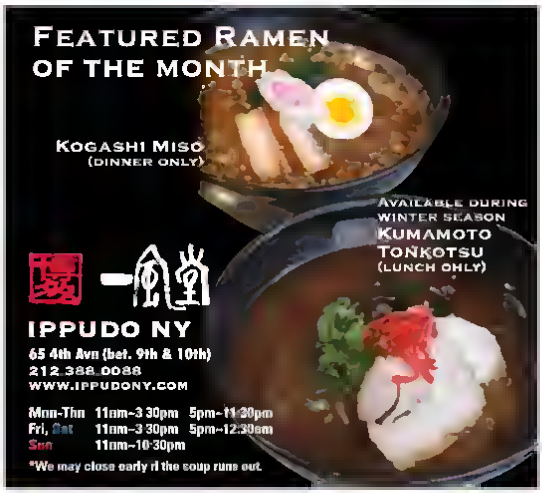
East Village **Sakn Bar Satsko** $25
202 E. 7th St. (bet. Ave. B & C)
212-614-0533

East Village **Sapporo East** $17
164 1st Ave. (at 10th St.)
212-260-1330



"~WA IKURA DESU KA."

【meaning】 How much does ~ cost?
【usage】 Restaurants subway shops movie theaters etc. whenever you'd like to ask the price of something use this phrase. Japanese currency is yen pronounced "en." $1 is equivalent to 102 yen as of October 2008.



WWW.ZENSUSHINYC.COM
SUSHI 50% OFF All Day!
FREE DELIVERY 212-533-6855
HAPPY HOUR 50% OFF
10PM - Close Draft Beer & Japanese Cocktails
NOODLE CAFE
Zen
Open 7 Days
31 St. Marks Place Bet 2nd & 3rd
12:00pm-1:30am Sun. & Mon. till 11:30pm
And Visit Our Other Location:
Sushi Lounge
132 St. Marks Place

East Village **Shabu-Tatsu**
216 E 10th St (bet. 1st & 2nd Ave.) $30
212-477-2572

East Village **Sobakoh**

Sobakoh offers 100% hand made soba noodles and their savory dipping sauce is prepared w/ thick bonito flakes —a true rarity. Combinations of soba and donburi dishes are $11-$14.50 for lunch. 4-Course Early Bird Special ($13.50) is served until 7pm.
309 E 5th St (bet. 1st & 2nd Ave.) $15
212-254-2244 www.cumpuscampass.com/sobakoh

East Village **Sobaya**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E 9th St (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village **Souen East Village**
326 E 9th St (bet. 1st & 2nd Ave.) $12
212-982-1155

East Village **Souen Restaurant**
28 E 13th St (bet. University Pl & 5th Ave.) $20
212-627-7150

East Village **Sushi Anyoshi**
510 Broadway (bet. 11th & 12th St.) $30
212-966-1874

East Village **Sushi Lounge**

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $15. The menu also includes 12 izakaya and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm.
132 St. Marks Pl (at Ave. A) $12
212-656-1180 www.sushiloungenyc.com

East Village **Tukahuchi East Village**
85 Ave. A (at 6th St.) $25
212-505-6524

East Village **Teriyaki Boy**
216 E 10th St (bet. 1st & 2nd Ave.) $7
212-477-6056

East Village **Typhoon**
79 St. Marks Pl (bet. 1st & 2nd Ave.) $15
212-979-2690

East Village **Udon West**
11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20

East Village **Uminoia**

Uminoia is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.
86 E 3rd St (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownuminoia.com

East Village **Village Yahocho**
9 Stuyvesant St 2Fl (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Yakimiku West**
216 E 9th St (bet. 2nd & Stuyvesant St.) $25
212-979-8238

East Village **Yakiton Taisho**
5 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-228-5086

Lower Manhattan

Lower Mhn **Bento Neuveau**
173 Broadway (at Courtland St.) $8
212-437-8744

Lower Mhn **Bento Nouveau**
32 Broadway (at Morris St.) $8
212-747-0884

Lower Mhn **Cuba 63**
63 Clinton St (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **EN Japanese Brasserie**
435 Hudson St (at Leroy St.) $40
212-647-9196

Lower Mhn **Greenwich Grill**
428 Greenwich St (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn **Hiroba's Place**
75 Thompson St (bet. Broome & Spring St.) $75
212-625-1303

Lower Mhn **Ise Downtown**
56 Pine St (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kajou**
21 South End Ave (at W. Thames St.) $25
212-786-9868

Lower Mhn **Matsugen**
241 Church St (at Leonard St.) $44
212-925-0202

Lower Mhn **MEGU New York**
62 Thomas St (bet. Church & W. Broadway) $125
212-964-7777

Lower Mhn **Mottsu**
285 Mott St (bet. Prince & Houston St.) $25
212-343-8017

Lower Mhn **NINJA**
25 Hudson St (bet. Reade & Duane St.) $35
212-274-8500

Lower Mhn **NOBU**
105 Hudson St (at Franklin St.) $100
212-219-0500

Lower Mhn **NOBU NEXT DOOR**
105 Hudson St (bet. Franklin & N. Moore St.) $75
212-334-4445

Lower Mhn **Omun**
113 Thompson St (bet. Spring & Prince St.) $30
212-925-8923

Lower Mhn **Ouchly Shabu Shabu**
2378 Grand St (bet. Chrystie St. and Bowery) $13
212-431-0566

Lower Mhn **Rasanjin**
141 Duane St (bet. Church St. & W. Broadway) $80
212-346-0094

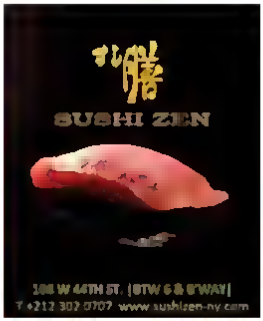
Lower Mhn **Sachiho's on Clinton**
25 Clinton St (bet. E. Houston & Stanton St.) $33
212-253-2500

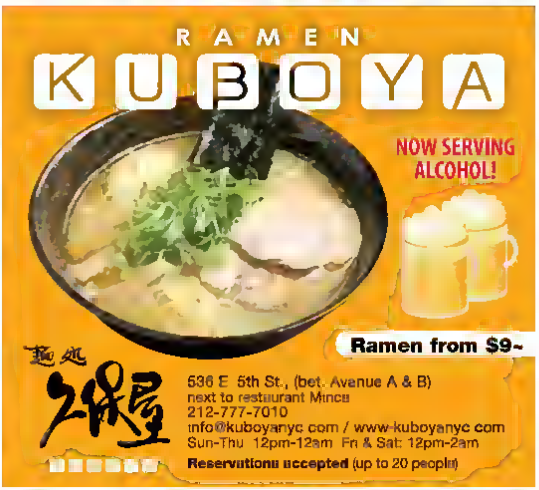
Lower Mhn **Sauan Soho**
210 6th Ave (at Prince St.) $20
212-807-7421

Lower Mhn **Say**
102 Suffolk St (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushi Azuba**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn **SuTeiShi**
24 Peck Slip (bet. Front & Water St.) $20
212-766-2344





Now Available!
Sake guide in an iphone app.
142 brands of sake, shochu, and Japanese beer
Read reviews
Search sake by grade
Search brand by distributor
Check sake events in NY
Check at www.sake-guide.com

Lower Mhn **Tokohechi Tribeca**
145 Duane St (Church & W Broadway)
212-571-1830 $25

Lower Mhn **Tokyo Luech**
10 John St (bet Nassau St & Broadway)
212-609-1394 $10

Lower Mhn **Yushi**
250 Vesey St 4 World Financial Center
212-945-3696 $12

Lower Mhn **Zutto**
77 Hudson St (bet Jay & Harrison St)
212-233-3287 $20

Brooklyn

Brooklyn **1 or 8**
86 S 2nd St (bet Wythe & Kent Ave)
718-387-8252 $32

Brooklyn **Blee Ribboe Seshi**
278 5th Ave (bet 1st St & Garfield Pl)
718-840-0400 $55

Brooklyn **Boze**
286 Grand St (bet Havemeyer & Roebling St)
718-384-7770 $30

Brooklyn **Geido**
331 Flatbush Ave (bet Park & Prospect Pl)
718-638-8868 $20

Brooklyn **Hokone**
201 5th Ave (bet Union St & Berkeley Pl)
718-230-5636 $25

Brooklyn **Hibino**
333 Henry St (at Pacific St)
718-260-8052 $35

Brooklyn **Iron Chef House**
92 Clark St (bet Monroe Pl & Henry St)
718-858-8517 $15

Brooklyn **Kappo Soke Hoese**
388 5th Ave (bet 7th & 6th Ave)
718-832-2870 $30

Brooklyn **Ki Sushi**
122 Smith St (bet Dean & Pacific St)
718-935-0575 $30

Brooklyn **Mizo**
152 Bedford Ave (bet 5th St & 7th St)
718-782-8588 $20

Brooklyn **Noruto Romee**
276 5th Ave (bet 1st St & Garfield St)
718-832-1111 $10

Brooklyn **Oseke**
272 Court St (bet Degraw & Kane St)
718-643-0044 $30

Brooklyn **Oshima Restaurant**
71 7th Ave (bet Berkeley & Lincoln Pl)
718-783-1188 $18

Brooklyn **qoo Robota**
367 Metropolitan Ave (at Havemeyer St)
718-384-9453 $25

Brooklyn **Sekera 6**
837 Manhattan Ave (bet Calyer & Noble St)
718-349-7208 $10

Brooklyn **Sepporo Heru Japanese**
622 Manhattan Ave (Driggs & Nassau Ave)
718-389-9721 $16

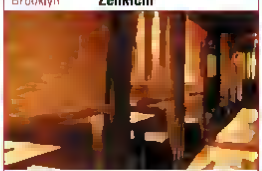
Brooklyn **Sepercore**
305 Bedford Ave (bet S 2nd & S 1st St)
718-802-1528 $20

Brooklyn **Torn Seshi**
446 Dean St (bet 6th & Flatbush Ave)
718-398-0872 $20

Brooklyn **Tenzee**
7116 18th Ave (at 71st St)
718-621-9238 $30

Brooklyn **Yamato**
168 7th Ave (bet 1st St & Garfield Pl)
718-840-0099 $10

Brooklyn **Zenkichi**



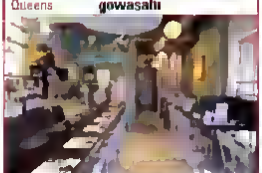
Since 2000 Zenkichi has been offering Tokyo-style seasonal small plates to homes ck Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sush Hidden away in their encased semi-private d ning booths diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city -Guests must be 14 years or older to be accommodated
77 N 6th St (at Wythe Ave)
718-388-8585 www.zenkichi.com $40

Brooklyn **ZuZu Romee**
173 4th Ave (at Degraw St)
718-398-9798 $20

Queens

Queens **ARIYOSHI**
41-13 Queens Blvd Sunnyside NY 11104
718-937-3288 $10

Queens **gowasahu**



Serving Japanese cuisine of the highest quality at reasonable prices gowasabi has been beloved by locals since its opening in 2003 Sure to satisfy even the hungriest customers at double the size of normal sushi rolls *The Sumo Special Rolls* available in 20 different varieties are a perennial favorite Korean dishes such as *Tofu Jjigae* and *Stone Pot Bibimbob* are also available Lunch Specials are served seven days a week
34-02 30th Ave Astoria NY 11103
718-204-7354 www.gowasabi-astoria.com $23

Queens **KATSUNO**
103-01 Metropolitan Ave Forest Hills NY
718-575-4033 $35

Queens **Kyoto Seshi**
159-11 Union Tpk Flushing NY 11354
718-380-7777 $25

Queens **LINN Wafu Diming**
25-13 Broadway Astoria NY 11106
718-204-0090 $35

Queens **Momji Restaerant**
37-04 Ditmars Blvd Astoria NY 11105
718-626-0568 $20

Queens **Setageye (Flushing)**
37-02 Prince St Flushing NY 11354
718-321-0280 $13

Queens **Shiro of Jopon Atles Pk**
80-40 Cooper Ave Glendale NY 11385
718-326-8704 $20

Queens **SUSHI ISLAND**
87-46 Queens Blvd Elmhurst NY 11373
718-803-3033 $20

Long Island

Long Island **Akeri**
2053 Merrick Rd Merrick NY 11566
516-378-8788 $20

Long Island **Beetheea**
2105 Northern Blvd Manhasset NY 11030
516-627-3400 $30

Long Island **Benihana**
520 Merchant's Concourse Westbury NY
516-222-6091 $30

Long Island **Boehori**
14 Elm St Huntington NY 11743
631-673-0400 $40

Long Island **Inotome Japanese Steak House**
6 5th St Valley Stream NY 11581
516-872-0418 $26

Long Island **Isono**
214 Jennho Tpk Floral Park, NY 11001
516-437-4552 $25

Long Island **Kobee Restaerant**
2016 Merrick Rd Merrick NY 11566
516-223-3200 $30

Long Island **Koiso**
540 Westbury Ave Carle Place NY 11514
516-333-3434 $26

Long Island **KoreBora**
475 New York Ave Huntington NY 11743
631-673-0060 $30

Long Island **Kurofuee**
77 Commack Rd Commack NY 11725
631-493-1075 $22

Long Island **Memee Restaerant**
1300 Franklin Ave Garden City NY 11530
516-747-3388 $35

Long Island **Nagashima**
12 A-1 Jericho Tpk Jericho, NY 11753
516-338-0022 $25

Long Island **Rock-e-Seke Port WA**
90 Main St Port Washington, NY 11050
516-883-7253 $30

Long Island **Seppora**
3266 Merrick Rd Wantagh NY 11793
516-785-3853 $35

Long Island **See Restaerant**
23 Main St Sag Harbor NY 11963
631 725-1774 $40

Long Island **Shiro of Japee**
401 Old Country Rd Carle Place NY 11514
516-997-4770 $20

Long Island **SUSHI ICHI**
700 N Country Rd Setaukot, NY 11733
631-863-3111 $25

Long Island **TAIKO Restaerant**
16 S Village Ave Rockville Ctr NY 11570
516-678-6148 $25

Long Island **Teke Seshi**
921 Carmen Ave Westbury NY 11590
516-876-0033 $25

Long Island **Take Sushi**
1035 Broadway Woodmere NY 11598
516-569-3606 $25

Long Island **Yuki's Pelette Too**
151 Merrick Ave Merrick NY 11560
516-867-8738 $25

Long Island **Restaurent Yomogechi**

Since 1998 serving the locals authentic Japanese home cooking and fresh sushi You will appreciate their authentic city and generous portions As de ten bei regular menu daily lunch specials and the Chef Special are popular among the local patrons
53 Main St Port Washington, NY 11050
516-883-3500 $25

The Bronx

The Bronx **OHANA**
500 City Island Ave Bronx NY 10464
718-885-0700 $35

Westchester

Westchester **Hejime**
267 Halstead Ave Harrison, NY 10528
914-777-1543 $30

Westchester **Momiji**
261 Halstead Ave Harrison NY 10528
914-835-1078 $20

Westchester **Neease**
522 Mamaroneck Ave White Plains NY 10605
914-285-5351 $50

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502
914-693-2500 $20

Westchester **Node**
200 Hamilton Ave White Plains, NY 10601
914-949-0090 $25

Westchester **Sekera**
56 Garth Rd Scarsdale NY 10583
914-723-7767 $20

Westchester **Tento**
839 White Plains Rd Scarsdale NY 10583
914-725-8100 $10

Westchester **Tsura**
259 N Central Ave Hartsdale NY 10530
914-701-0057 $30

Upstate

Upstate **Kiko Hoese**
1121 E Washington Ave Pearl River NY
845-735-7885 $25

Upstate **Sekerabee NY**
328 Route 59 Central Nyack NY 10960
845-727-9933 $20

Connecticut

Connecticut **Abis**
361 Greenwich Ave Greenwich, CT 06830
203-862-8100 $25

Connecticut **Fuji Gardee Steak House**
215 Liberty St Newcatuck CT 06379
860-599-1155 $30

Connecticut **Kazu**
64 N Main St Norwalk CT 06854
203-866-7432 $25

New Jersey

New Jersey **Akeri Sushi Lounge**
11 N Dean St Englewood NJ 07631
201-541-0066 $18

New Jersey **Aoyama**
1992 Washington Valley Rd Martinsville NJ 732-271-2558 $35 M L

New Jersey **Asahi Japanese**
1475 Bergen Blvd Fort Lee NJ 07024 201-944-5113 $17 L

New Jersey **Daimatsu**
860 Mountain Ave Mountainside NJ 07092 908-233-7888 $20 M L

New Jersey **Higo Bettan**
2024 Center Ave # J & K Fort Lee NJ 07024 201-461-5465 $10 L

New Jersey **Ichi Umi Restaurant**
352 Menlo Park Dr Edison NJ 08837 732-906-2370 $25 L

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006 973-808-7178 $20 L

New Jersey **Ichiban**
414 Hackensack Ave Hackensack NJ 07601 201-488-0301 $30 L

New Jersey **Italien Tomato (Mitsuwa)**
595 River Rd Edgewater NJ 07020 201-941-9113 $7 L

New Jersey **KIKU**
365 Rt 17 S Paramus NJ 07652 201-265-7200 $45 L

New Jersey **Komegashi**
103 Montgomery St Jersey City NJ 07302 201-433-4567 $25 L

New Jersey **Komegashi toa**

Located in waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections Try the Chirashi Royale the freshest pick by the chef with select ons from Japan and domestic Only 5 min PATH from NYC!
33 Town Sq Pl Jersey City NJ 07310 201-533-8888 www.komegashi.com $30 L

New Jersey **Mesa Sushi & Grill**
81 W Allendale Ave Allendale NJ 07401 201-934-8816 $30 L

New Jersey **Matsashima**
595 River Rd Edgewater NJ 07020 201-945-9450 $35 L

New Jersey **Monster Sushi**
395 Springfield Ave Summit NJ 07901 908-598-1100 $25 L

New Jersey **Princetna Toma Sushi**

Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around From truly authentic to delectably creative, everything is prepared with a smile and pass on for fine food Its casual setting and affordable prices make TOMO a rare find
286 Nassau St Princeton NJ 08540 609-924-8478 www.princetontomosush.com $20 L

New Jersey **Sakura-haaa**
43 Franklin Ave Ridgewood, NJ 07450 201-447-8525 $25 L

New Jersey **Saalohka (Mitsawa)**
595 River Rd Edgewater NJ 07020 201-941-1004 $10 L

New Jersey **Sasuki Seada (Mitsuwe)**
595 River Rd Edgewater NJ 07020 201-941-9113 $6 L

New Jersey **Sugi**
2117 Rt 4 E Fort Lee NJ 07024 201-461-8038 $22 L

New Jersey **Toya Restaarant**
488 Anderson Ave Cliffside Park, NJ 07010 201-407-5532 $25 L

New Jersey **Umeya**
156 Piermont Rd Cresskill NJ 07626 201-816-0511 $25 M L

New Jersey **Yakitori 39**
252-254 Degraw Ave Teaneck NJ 07666 201-692-0700 $35 M L

CAFE

Upper West **Beard Papas Upper W**
2167 Broadway (at 77th St) 212-799-3770 Cream Puffs

Upper East **Choux Factory**
1585 1st Ave (bet 82nd & 83rd St) 212-288-2023 Cream Puffs

Midtown West **Cafe Zaiya Midtowa W**
1073 6th Ave (at 41st St) 212-764-0785 Bakery

Midtown West **Misemoto Kitchoae**
008 5th Ave (bet 48th & 49th St) 212-489-3747 Confec tionery

Midtown East **Cafe Zaiya Midtowa E**
18 E 41 St (bet Madison & 5th Ave) 212-779-0600 Bakery

Midtown East **Choux Factory**
865 1st Ave (bet 48th & 49th St) 212-223-0730 Cream Puffs

East Village **Cafe Zaiya East Village**
119 Cooper Sq (bet 7th St & St Marks Pl) 212-253-9700 Bakery

East Village **Chikolicious**
203 E 10th St (bet 1st & 2nd Ave) 212-475-0928 Dessert Bar

East Village **PANYA**
10 Stuyvesant St (bet 9th St & 3rd Ave) 212-777-1930 Bakery

Lower Mhn **Rheae Cafe**
189 Spring St (bet Thompson & Sullivan St) 212-966-7040 Cafe

New Jersey **Gateaax Bakery**
494 Kinderkamack Rd Riveredge NJ 07661 201-634-1131 Bakery

New Jersey **Misemoto Kitchoan**
595 River Rd Edgewater NJ 07020 201-313-9335 Confec tionery

New Jersey **Parisieaae**
250 Main St Fort Lee NJ 07024 201-592-9878 Bakery

KARAOKE

Upper East **Box Saack Riki**
141 E 45th St 2 Fl (bet 3rd & Lexington Ave) 212-986-5612 $10/h $30 rm rnt

Upper East **Iggy's**
1452 2nd Ave (bet 75th & 76th St) 212-327-3043 $1 /song

Midtown West **Japas 55**
253 W 55th St (bet Broadway & 8th Ave) 212-765-1210 $/h /person

Midtown East **Big Appla Karaoka**
303-305 E 53rd St 2nd Fl (bet 1st & 2nd) 212-486-0056 http://www.bigapfek

Midtown East **Japas 27**
366 3rd Ave (bet 26th & 27th St) 212-689-2328 $6/h /person

cho cho san
Japanese Restaurant
15 W 8th St (bet 5th & 6th Aves)
212 473 3333
www.chochosanrestaurant.com
$10 ALL YOU CAN DRINK HOT SAKE
BOTTLE OF WINE 1/2 PRICE

Sake Bargain vol.1

DAIGINJO and GINJO

The percent of remaining grain size is an important indication of how a sake will taste The sake classified in the "daiginjo" category uses rice which has less than 50% of its original grain remaining If you find a sake labeled 30% this would be a daiginjo sake because 70% of the rice was milled off leaving 30% The lower the number the smaller the grain In general, the smaller number sakes are more fragrant, elegant and better consumed chilled The ratio of remaining grain size of the sake in the "ginjo" category is less than 60% which means more than 40% of the rice grain is milled away

Midtown East — **Japas 38**
9 E. 38th St. (bet. Madison & 5th Ave.) | 212-679-4040 | $$/h /person

Midtown East — **Karaoke Duet 48**
304 E. 48th St. (bet. 1st & 2nd Ave.) | 212-753-0030 | $$/h /person

Midtown East — **Karaoke Top Tunes**
303-305 E. 53rd St. (bet. 1st & 2nd Ave.) | 212-759-3818 | $$/h /person

Korea Town — **Chorus Karaoke**
25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) | 212-967-2244 | $2/song $40/room

Korea Town — **Gagopa Karaoke**
29 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-967-5353 | $7/h /person

Korea Town — **Grammy Karaoke**
23 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-629-7171 | $30 /room

Korea Town — **iBop Karaoke**
25 W. 35th St. 3 Fl (bet. 5th & 6th Ave.) | 646-752-4095 | $6/h

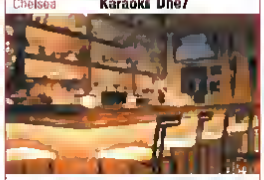
Korea Town — **Karaoke Duet 35**
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) | 646-473-0828 | $4/h /person

Korea Town — **MK**
11 W. 32nd St. 5 Fl (bet. 5th Ave. & Broadway) | 212-564-3436 | $40/h /room

Korea Town — **Radio Star Karaoke**
3 W. 35th St. (bet. 5th & 6th Ave.) | 212-564-2520 | $40 /room

Korea Town — **Toto Music Studio**
38 W. 32nd St. #5 (bet. 5th Ave. & Broadway) | 212-564-6644 | $30 /room

Chelsea — **Karaoke Duet7**



They offer the city's largest song selection in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. A variety of drinks available from the bar. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice.

28 W. 17th St. (bet. 5th & 6th Ave.) | 212-675-3527 | www.karaoke17.com | $2/song

West Village — **Apple Restaurant**
17 Waverly Pl. (bet. Greene & Mercer St.) | 212-473-8986 | $10/cover /room

West Village — **Karaoke Cave**
9 E. 13th St. (bet. University Pl. & 5th Ave.) | 646-250-5670 | min $45 /room

East Village — **Pleasure Room**
215 Ave. A (bet. 13th & 14th St.) | 212-353-3500 | $2/song

East Village — **Sing Sing (Ave. A)**

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 5th St.) | 212-674-0700 | www.karaokesingsing.com | $7/h per person

East Village — **Second on Second**
27 2nd Ave. (bet. 1st & 2nd St.) | 212-473-2822 | $30/h /room

East Village — **Sing Sing (St. Marks)**

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village. Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) | 212-387-7700 | www.karaokesingsing.com | $7/h per person

East Village — **U2 Karaoke Lounge**
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-228-6250 | $8/h

Lower Mhn — **Asia Rome**
40 Mulberry St. (bet. Worth & Bayard St.) | 212-385-1133 | No charge

Lower Mhn — **Bay Karaoke Bar**
8 Thompson St. 2 Fl (bet. 9th Ave. & Canal St.) | 212-334-5490 | $30/h /box

Lower Mhn — **Mott Karaoke Lounge**
43 Mott St. (bet. Worth & Bayard St.) | 212-693-0004 | min $30 /room

Brooklyn — **100 Fue**
932 60th St. (9th Ave. & Fort Ham ilton Pkwy.) | 718-436-8883 | $40/h /room

Queens — **Karaoke Shout**

120,000 songs in 15 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wireless touch system on the in-set screens and ipods. Chopsticks NY readers receive 10% discount with this ad. Open 7 days.

32-46 Steinway St. Astoria, NY 11103 | 718-563-0080 | www.karaokeshout.com | $6/h person

Format Ad
from $64 per month
Please contact us
for detail.

CHOPSTICKS NY®
TEL: 212-431-9970 (Ex 130)

Answer our monthly survey & receive The Gohan Society Chefs Calendar 2011 (5)

Enter before February 17th, 2011

Chopsticks NY® would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY® by answering the following questions.

PRIZE OF THE MONTH

5 lucky survey participants will receive The Gohan Society Chefs Calendar 2011. The Gohan Society fosters an understanding and appreciation of Japan's culinary heritage in the US through educational outreach to all who admire and enjoy Japanese culture. Featuring Dominique Ansel, Erik Battes, David Burke, Noriyuki Kobayashi, Paul Liebrandt, George Mendes, Nils Noren, Lee Anne Wong and more.

Q1 Please tell us the title of the article that you find most interesting and why.

Title

Why I liked it

Q2 Please tell us which information in Chopsticks NY® you have found useful and actually took advantage of. (Please specify the name of the service you used)
(e.g. I went to Chopsticks Restaurant and ate the Special Ramen in their ad.)

Please share your personal information with us.

Name

Age: a. 24 & below b. 25-34 c. 35-44 d. 45-54 e. 55-64 f. 65 & over

Gender: a. Male b. Female

Occupation (optional)

Ethnic background (optional)

☐ Asian ☐ Japanese ☐ African American/Black
☐ Hispanic ☐ Multiracial ☐ Caucasian ☐ Other

Email address

Three Ways to Answer the Survey

❶ Go to www.chopsticksny.com/survey.php ❷ Fax to 212-431-9960
❸ Email to survey@chopsticksny.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

- Sushi Bar Available
- Open for Lunch
- M Tu W Th F Sa Su — Day Close
- Delivery
- Family Dining
- Romantic Dining
- Local Favorite
- Vegetarian Friendly
- Business Dinner

Coupon available at **www.chopsticksny.com**

CHINESE

Upper West — Centeen 82
467 Columbus Ave (bet. 82nd & 83rd St.) — $18
212-595-4300

Upper West — Ivy's Cafe
154 W. 72nd St. (Columbus & Amsterdam Ave.) — $23
212-873-3333

Upper West — Ollie's
1991 Broadway (bet. 67th & 68th St.) — $15
212-595-8181

Upper West — Ollin's
2957 Broadway (at 116th St.) — $15
212-932-8300

Upper West — Shun Lee West
43 W. 65th St. (Central Park W. & Columbus) — $52
212-595-8895

Upper East — Cafe Evergreen
1268 1st Ave. (bet. 69th & 70th St.) — $30
212-744-3258

Upper East — Chef Ho's
1720 2nd Ave. (bet. 89th & 90th St.) — $25
212-348-9444

Upper East — Chinatown East
1650 3rd Ave. (bet. 92nd & 93rd St.) — $18
212-517-2086

Upper East — Lili's Noodle & Grill
1500 3rd Ave. (bet. 84th & 85th St.) — $22
212-639-1313

Upper East — Our Place Cuisines
1444 3rd Ave. (bet. 81st & 82nd St.) — $25
212-288-4988

Upper East — Philippe
33 E. 60th St. (bet. Park & Madison Ave.) — $60
212-644-5885

Upper East — Phoenix Garden
242 E. 40th St. (bet. 2nd & Tunnel Ext. St.) — $20
212-883-1560

Upper East — Pig Heaven
1540 2nd Ave. (bet. 80th & 81st St.) — $15
212-744-4333

Upper East — Shanghai Pavilion
1378 3rd Ave. (bet. 78th & 79th St.) — $37
212-585-3388

Upper East — Szechuan Chalet
1385 2nd Ave. (at 73rd. St.) — $15
212-737-1838

Midtown West — China Grill
60 W. 53rd St. (bet. 5th & 6th Ave.) — $66
212-333-7788

Midtown West — Joe's Shanghai
24 W. 56th St. (bet. 5th & 6th Ave.) — $20
212-333-3868

Midtown West — Ollie's
411 W. 42nd St. (at 9th Ave.) — $15
212-921-5988

Midtown West — Ruby Foo's Times Sq
1626 Broadway (bet. 49th & 50th St.) — $30
212-489-5800

Midtown West — Tang's Pavilion
65 W. 55th St. (bet. 5th & 6th Ave.) — $20
212-356-6086

Midtown West — Wu Liang Ye
36 W. 48th St. (bet. 5th & 6th Ave.) — $25
212-398-2209

Midtown East — Chiam Chinese Cuisine
160 E. 48th St. (bet. 3rd & Lexington Ave.) — $40
212-371-2323

Midtown East — Chin Chin
216 E. 45th St. (bet. 2nd & 3rd Ave.) — $35
212-880-4555

Midtown East — Dynasty Sung
511 Lexington Ave. 2 Fl. (at 48th St.) — $35
212-355-1200

Midtown East — Evergreen
10 E. 38th St. (bet. Madison & 5th Ave.) — $23
212-448-1199

Midtown East — Grand Sichuan
1048 2nd Ave. (bet. 55th & 56th St.) — $20
212-355-5055

Midtown East — Lychee House
141 E. 55th St. (bet. 3rd & Lexington Ave.) — $20
212-753-3300

Midtown East — Mee Noodle Shop
922 2nd Ave. (at 49th St.) — $15
212-888-0027

Midtown East — MR K's
570 Lexington Ave. (at 51st St.) — $50
212-583-1808

Midtown East — Peking Duck House

BEST PEKING DUCK IN NYC. The house specialty and a crowd favorite. Their duck is roasted in an oven until the meat is tender and the skin is crispy.

28 E. 53rd St. (bet. 2nd & 3rd Ave.) — $33
212-759-8260 www.pekingduckhouseny.com

Midtown East — Shun Lee Palace
155 E. 55th St. (bet. 3rd & Lexington Ave.) — $35
212-371-8844

Midtown East — Tse Yang Restaurant
34 E. 51st St. (at Park Ave.) — $40
212-758-5447

Chelsea — Grand Sichuan
227 Lexington Ave. (bet. 33rd & 34th St.) — $25
212-473-5770

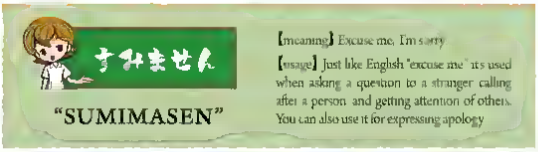
Chelsea — Grand Sichuan
229 9th Ave. (at 24th St.) — $20
212-620-5200

Chelsea — Rickshaw Dumpling
61 W. 23rd St. (bet. 5th & 6th Ave.) — $20
212-924-3220

West Village — Chinatown Brasserie
380 Lafayette St. (at Great Jones St.) — $30
212-533-7000

West Village — Empire Szechuan
173 7th Ave. S. (at Perry St.) — $15
212-243-8048

West Village — Shanghai Square
11 E. 13th St. (bet. University Pl. & 5th Ave.) — $20
646-486-7313


すみません
"SUMIMASEN"
[meaning] Excuse me, I'm sorry
[usage] Just like English "excuse me" it's used when asking a question to a stranger, calling after a person and getting attention of others. You can also use it for expressing apology

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reservewineNYC@gmail.com

East Village
Dumpling Men
100 St Marks Pl (bet 1st Ave & Ave A) | 212-505-2121 | $11

Lower Mnh
ABC Chinese Restaurant
34 Pell St (bet Bowery & Mott St) | 212-346-9390 | $25

Lower Mnh
Amazing 66
66 Mott St (bet Bayard & Canal St) | 212-334-0088 | $25

Lower Mnh
Au Mandarin
200 250 Vesey St (at West St) | 212-385-0313 | $20

Lower Mnh
Big Wong
67 Mott St (bet Bayard & Canal St) | 212-964-0540 | $13

Lower Mnh
Chinn Chnlnt
47 Broadway (bet Morris & Rector St) | 212-943-4360 | $25

Lower Mnh
Congee Village
100 Allen St (bet Broome & Delancy St) | 212 941-1818 | $16

Lower Mnh
Dim Sum Go Go
5 E Broadway (bet Catherine St & Bowery) | 212 732-0797 | $15

Lower Mnh
Excellent Dumpling
111 Lafayette St (bet Walker & Canal St) | 212 219-0212 | $15

Lower Mnh
Golden Unicorn
18 E Broadway (bet Market & Catherine St) | 212-941-0911 | $15

Lower Mnh
Jing Fong
20 Elizabeth St (bet Bayard & Canal St) | 212-964-5256 | $20

Lower Mnh
Joe's Ginger
25 Pell St (at Doyers St) | 212 285-0333 | $15

Lower Mnh
Joe's Shanghai
9 Pell St (bet Bowery & Mott St) | 212 233-8888 | $15

Lower Mnh
Lin's Dumpling House
26 Bowery (at Bayard St) | 212-349-0823 | $10

Lower Mnh
Mandarin Court
61 Mott St (bet Bayard & Canal St) | 212-608-3838 | $15

Lower Mnh
New Bo-Ky
80 Bayard St (bet Mott & Mulberry St) | 212-406-2292 | $10

Lower Mnh
Nice Green Bo
66 Bayard St (bet Elizabeth & Mott St) | 212-625-2356 | $15

Lower Mnh
Oriental Garden
14 Elizabeth St (bet Bayard & Canal St) | 212-619-0085 | $30

Lower Mnh
Shanghai Cuisine
88 Bayard St (at Mulberry St) | 212 732-8388 | $25

Brooklyn
Feen
205 Smith St (bet Butler & Baltic St) | 718-694-2277 | $15

Queens
East Manor
46-45 Kissena Blvd Flushing, NY 11355 | 718-886-8686 | $15

KOREAN

Midtown West
Benn
350 W 50th St (bet 8th & 9th Ave) | 212-582-4446 | $30

Midtown East
Chom Chom
40 W 56th St (bet 5th & 6th Ave) | 212 213-2296 | $40

Midtown East
Korea Palace
127 E 54th St (bet Park & Lexington Ave) | 212-832-2350 | $30

Korea Town
Cho Dong Gol
55 W 35th St (bet 5th & 6th Ave) | 212-695-8222 | $30

Korea Town
Dae's Bngam
17 E 32nd St (bet Madison & 5th Ave) | 212-683-2200 | $30

Korea Town
Frenche
12 Park Ave (bet 34th & 35th St) | 212 213-1007 | $25

Korea Town
Gem Mee Ok
43 W 32nd St (bet 5th Ave & Broadway) | 212-695-4113 | $25

Korea Town
HAN BAT
53 W 35th St (bet 5th & 6th Ave) | 212-629-5588 | $15

Korea Town
HANGAWI
12 E 32nd St (bet 22th & Madison Ave.) | 212 213-0077 | $40

Korea Town
Hyo Dong Gak
51 W 35th St (bet Park & Madison Ave) | 212-695-7167 | $15

Korea Town
Keng Seh
1250 Broadway (at 32nd St) | 212-564-6845 | $20

Korea Town
Komtang House
32 W 32nd St (bet 5th Ave & Broadway) | 212-547-4442 | $15

Korea Town
Kum Gang San
49 W 32nd St (at Broadway) | 212-967-0909 | $20

Korea Town
Kunjip Restaurant
9 W 32nd St (bet 5th Ave & Broadway) | 212-216-9487 | $15

Korea Town
Madongsei
35 W 35th St (bet 5th& 6th St) | 212-564-8333 | $30

Korea Town
Seoel Gorden
34 W 32nd St (bet 5th Ave & Broadway) | 212 736-9002 | $15

Korea Town
Shilla
37 W 32nd St (bet 5th Ave & Broadway) | 212-967-1880 | $25

Korea Town
Woo Chon
10 W 35th St (bet 5th & 6th Ave) | 212-695-0676 | $20

West Village
Do Hwa
55 Carmine St (at Bedford St) | 212-414-1224 | $25

East Village
Bbim-Bor
141 1st Ave (bet St Marks Pl & 9th St) | 212-529-2746 | $15

East Village
Bon Joo
107 1st Ave (bet 6th & 7th St) | 212-505-7374 | $20

East Village
Dok Soni's
113 1st Ave (bet 7th St & St Marks Pl) | 212-477-6506 | $20

Lower Mnh
Jep She
171 Grand St (at Baxter St) | 212-343-0090 | $20

Lower Mnh
Kori
253 Church St (bet Leonard & Franklin St) | 212-334-0308 | $20

Lower Mnh
Woo Lae Dok
149 Mercer St (bet Prince & Houston St) | 212 925-8200 | $50

Brooklyn
Dokebi
199 Grand St (bet Driggs & Bedford Ave) | 718-782 1424 | $20

Westchester
Kalbi House
291 Central Ave White Plains, NY 10606 | 914-326-0251 | $25

New Jersey
Pinnhill
123 Paramus Rd Paramus NJ 07652 | 201-843-0170 | $20

THAI

Upper West
Land
450 Amsterdam Ave (bet 81st & 82nd St) | 212-501-8121 | $25

Upper West
Long Grain
2534 Broadway (at 95th St) | 212-666-0148 | $22

Upper East
Eat Thai
1429 3rd Ave (bet 80th & 81st St) | 212 772 0404 | $15

Upper East
Jesmine
1518 2nd Ave (at 84th St) | 212-517-1154 | $25

Upper East
Sa-Wey
1413 1st Ave. (at 77th St.) | 212 744-1374 | $20

Upper East
Sala Thai
1719 2nd Ave (at 89th St.) | 212-410-5557 | $25

Upper East
Spice
1411 2nd Ave (bet 73rd & 74th St.) | 212-628-6348 | $20

Upper East
Vieng Ping
1383A 2nd Ave (bet. 72nd & 73rd St.) | 212 249-8484 | $22

Midtown West
Aceluck Thai
530 9th Ave (bet. 39th & 40th St.) | 212-564-7083 | $11

Midtown West
Aura Thai
462 9th Ave (bet 35th & 36th St.) | 212-971-0530 | $11

Midtown West
Bangkok House
360 W 46th St (bet 8th & 9th Ave) | 212-541-5343 | $16

Midtown West
Blue Chili
261 W 51st St (bet Broadway & 8th Ave) | 212-459-5237 | $20

Midtown West
Breeze
661 9th Ave (bet 45th & 46th St) | 212 262-7777 | $25

Midtown West
Chai Home Kitchen
930 8th Ave (at 55th St) | 212 707-8778 | $30

Midtown West
Chenpen Thai
761 9th Ave (at 51st St) | 212-955-5908 | $20

Midtown West
Heng 2 Thai Bistro
752 10th Ave. (bet 51st & 52nd St) | 212 765-7900 | $15

Midtown West
Pom Real Thai
402 W 47th St (bet 9th & 10th Ave) | 212-315-4441 | $20

Midtown West
Pongsri Thai
244 W 46th St (bet Broadway & 8th Ave.) | 212-575-8392 | $20

Midtown West
02 Thai
789 9th Ave (bet 52nd & 53rd St) | 212 262-2236 | $11

Midtown West
Room Service Midtown
650 9th Ave (bet 47th & 48th St.) | 212-582-0999 | $25

Midtown West
Talent ,O"Thai Kitchen
552 9th Ave (bet 42nd & 43rd St) | 212 307-1363 | $10

Midtown West
Thai Chat-Yo
233 9th Ave. (bet 24th & 25th St) | 212-498-2170 | $11

Midtown West
Thai Select
472 9th Ave (bet 36th & 37th St.) | 212-695-5320 | $12

Midtown West
Topaz Thai
127 W 56th St (bet. 6th & 7th Ave) | 212-957-8020 | $15

Midtown West
Yum Yem 3
658 9th Ave (at 46th St) | 212-956-0638 | $15

Midtown West
Yum Yum Bangkok
650 9th Ave (bet 45th & 46th St.) | 212 258-7244 | $15

Midtown West
Yum Yem Too
640 9th Ave (at 48th St.) | 212 247 2228 | $25

Midtown East
Talent Thai Kitchen
210 E 34th St (bet. 2nd & 3rd Ave) | 212-725-6 886 | $14

Chelsea
Jaiya Thai
396 3rd Ave (bet 28th & 29th St.) | 212-86 3-1330 | $25

Chelsea
Lemongrass Grill
136 E 34th St (bet 3rd & Lexington Ave.) | 212 213-3317 | $20

Chelsea
Nooch
143 9th Ave (at 17th St) | 212-651-2500 | $20

Chelsea
Pad Thai
114 8th Ave (bet. 15th & 16th St.) | 212-651-6226 | $20

Chelsea
Pongsri Chelsea
165 W 23rd St (bet 6th & 7th Ave.) | 212-645-2909 | $20

Chelsea
Regional Thai
208 7th Ave (bet 21st & 22nd St) | 212-807 3672 | $15

Chelsea
Room Service
166 7th Ave (bet 19th & 19th St.) | 212-651-0295 | $25

Chelsea
Royal Siam
240 7th Ave (bet 22nd & 23rd St.) | 212 741 1732 | $15

Chelsea
Srlom Thai
150 7th Ave (bet 17th & 18th St) | 212-675-0060 | $25

Chelsea
Spice
156 7th Ave. (at 20th St.) | 212-63-1116 | $20

Gramercy
Taan Thai Cuisine
17 E 31st St (bet Madison & 5th Ave) | 212-213-3773 | $20

Gramercy
Toon Thai Cafe
435 Park Ave S (bet. 29th & 30th St.) | 212-644-6969 | $25

West Village
Galangc
149 W 4th St (MacDougal St & 6th Ave.) | 212 228-4267 | $15

West Village **Highlaa**
835 Washington St (bet Little W 12th St) $36
212 243-3333

West Village **Lime Thai Bistro**
257 7th Ave S (bet Bedford & Morton St) $20
212 727 2675

West Village **Pram-oa Thai**
139 W Houston St (MacDougal & Sullivan St) $25
212-353-2338

West Village **Rhong Tiam**
31 E 21st St (bet 5th Ave. & Broadway) $20
212-420-7500

West Village **SEA**
835 Washington St. (at W 12th St.) $15
212 243-3333

West Village **Tua Thai Food**

Located in the heart of West Village they offer home cooking style Thai food in a cozy and stylish atmosphere. There are 85 items on the menu to choose from, and each dish is prepared in their own open kitchen. You'll soon discover the true flavor of Thai at Tua Thai Food!

3 Greenwich Ave (6th Ave. & Christopher St) $20
212 929-5885 www.tuathaifood.com

East Village **Elephant**
5 E 1st St (bet. 1st & 2nd Ave) $35
212 505-7733

East Village **Holy Basil**
149 2nd Ave (bet 9th & 10th St.) $15
212 460-5557

East Village **Kati**
347 E 14th St (bet. 1st & 2nd Ave) $13
212 533-2045

East Village **Klnag**
7 St. Marks Pl (bet 2nd & 3rd Ave) $16
212 505-9955

East Village **Spice**
334 E 13th St (bet Broadway & University Pl) $20
212 982 3758

East Village **Spice**
104 2nd Ave (at 6th St) $20
212 533-8500

East Village **Tai Thai**
76 E 1st St (bet. 1st Ave & Ave A) $12
212 777-2952

Lower Mhn **Eat-Pisada Thailand**
123 Ludlow St (bet Delancy & Livington St) $14
212 677-9524

Lower Mhn **Kittichai**
60 Thompson St. (bet Broome & Spring St.) $42
212 219-2000

Lower Mhn **Kuma Ina**
113 Ludlow St 2Fl (Delancey & Rivington St) $25
212 353-8067

Lower Mhn **Peep**
177 Prince St (bet Thompson & Sullivan St) $20
212 254-7337

Lower Mhn **Pongsri Chiaatown**
106 Bayard St (at Baxter St) $20
212 349-3132

Lower Mhn **Sticky Rica**
85 Orchard St. (bet. Grand & Broome St.) $12
212-274-8208

Brooklyn **Lily Thai**
715 Grand St (bet Leonard & Lorimer St) $10
718-218-7522

Brooklyn **Loag Taa**
196 5th Ave (bet Union & Sackett St) $18
718-622-5444

Brooklyn **Pagoda Thailand**
333 Graham Ave (Devne & Metropolitan Ave) $30
718-388-8445

Brooklyn **SEA**
114 N 6th St (at Berry St) $20
718-384-6850

Brooklyn **Tai Thai**
206 Bedford Ave (bet. N 5th & N 6th St) $30
718-599-5566

Brooklyn **Tuk Tuk**
204 Smith St (bet Butler & Baltic St) $12
718-222-8588

Queens **Erawaa**
213-41 39th Ave Bayside NY 11361 $30
718-229-1620

Queens **O Thai Bistro**
108-25 Ascan Ave Forest Hills NY 11375 $40
718-261-6599

VIETNAMESE

Upper West **Bar Bao**
100 W 82nd St (at Columbus Ave.) $25
212 501-0776

Upper West **Saigon Grill**
620 Amsterdam Ave (at 90th St) $25
212-595-9072

Upper East **Asia Grill**
1239 2nd Ave (at 65th St.) $20
212 753-3818

Upper East **Vermicelli**
1492 2nd Ave (bet. 77th & 78th St.) $20
212 288-8388

Midtown East **Boi**
245 E 44th St (bet 2nd & 3rd Ave) $30
212 681-6541

Midtown East **Le Colonial**
149 E 57th St (bet 3rd & Lexington Ave) $30
212-752-0808

Korea Town **PHO32**
2W 32nd St (bet. 5th Ave & Broadway) $20
212 695-0868

Chelsea **Bao Noodles**
391 2nd Ave (bet 22nd & 23rd St) $22
212 725-7770

Chelsea **Jasmine**
116 7th Ave (bet 15th & 16th St.) $37
212-924-1778

Chelsea **Leanam**
333 3rd Ave (at 28th St) $15
212 686-5168

Chelsea **Omai**
158 9th Ave (bet 18th & 20th St) $30
212 633-0550

West Village **Saigon Grill Union Sq.**
31 University Pl (bet 11th & 12th St) $25
212 982 3681

East Village **Iadachiaa**
430 Lafayette St (bet 4th St & Astor Pl) $40
212-505-5111

East Village **Laanam**
121 University Pl (at 13th St) $20
212-420-1179

East Village **Nicky's Viet**
150 E 2nd St (at Ave A) $9
212 380-1068

Lower Mhn **Mai Hoasa**
187 Franklin St (bet Greenwich & Hudson St) $35
212 431-0608

Lower Mhn **Nam**
110 Reade St (Church St & W Broadway) $25
212 267 1777

Lower Mhn **Nhu Trang**
87 Baxter St (bet Bayard & Canal St) $15
212-233-5948

Lower Mhn **Pho Tu Do**
102 Bowery St (bet Hester & Grand St) $20
212-966 2666

Lower Mhn **Viet Cafe**
345 Greenwich St (bet. Jay and Harrison St) $25
212-431-5888

Brooklyn **Nicky's Viet**
311 Atlantic Ave (bet Hoyt & Smith St) $9
718-855-8838

OTHER

Upper West **Asia Kaa**
710 Amsterdam Ave. (bet 94th & 95th St.) $25
212 280-8878

Upper West **Astate**
30 Columbus Cir 35 Fl (at 60th St.) $83
212 805-8800

Upper East **Ambar**
1408 3rd Ave (at 80th St.) $25
212 249-5020

Upper East **Gobo**
1426 3rd Ave (at 81st St) $31
212 288-5099

Midtown West **Rao 57**
30 W 57th St (at 6th Ave) $45
212 307-5656

Midtown West **VYNL**
754 5th Ave (bet 50th & 51th St.) $25
212-874 2003

Midtown West **Zen Palate**
663 9th Ave (at 46th St.) $25
212-582-1669

Midtown East **Aja Asiaa Bistro**
108 1st Ave (at 59th St.) $25
212-888-8008

Midtown East **Asia De Cuba**
237 Madison Ave (bet 37th & 38th St) $56
212 726 7755

Midtown East **Fusha Asiaa Caisiaa**
1085 1st Ave (at 58th St) $35
212-752-8883

Midtown East **Hiroshi Japanesa Fasion**
545 3rd Ave (bet 38th & 39th St.) $18
212-661-5288

Midtown East **OBAO**
222 East 53rd ST (bet 2nd & 3rd Ave) $25
212 308-5588

Chelsea **Pinnet Thailand 212**
30 W 24th St (bet 5th & 6th Ave) $25
212 727 7026

West Village **Cafe Asaan**
117 W 10th St (bet 6th & Greenwich Ave) $25
212-633-0348

West Village **Chow Bar**
230 W 4th St (at 10th St) $25
212-633-2212

West Village **Gobo**
401 6th Ave (bet 9th St & Waverly Pl) $20
212-255-3242

THE KURAMOTO -VOL 17-

Fresh Sake Brewed By Fresh Minds

Shindo Sake Brewery co., ltd.

Back in the Edo period (1603-1868), Yonezawa in Yamagata Prefecture was a prosperous economic area which was under the direct control of the then powerful Tokugawa Shogunate. Shindo Sake Brewery was established in the territory during the middle of the Edo period by the first generation Kurouzaemon Shindo, who was the chief of the village. Deeply rooted in Yonezawa's locality (its strong economic foundation and blessed nature), the brewery has thrived for eight generations.

What really makes this esteemed microbrewery grow can be ascribed to its philosophy of sake brewing. While the sake industry tends to be bound by traditions and conventions, Shindo Sake Brewery is open to new ideas, accepts challenges, and is willing to evolve according to changes in periods, trends and various food cultures. "We keep our eyes wide open in our approach to sake brewing. In order to accomplish our mission, we do not spare any effort," says Mr. Masanobu Shindo, executive director of Shindo Sake Brewery. To assure this, they introduce new flavors and styles of sake almost bimonthly in the domestic market.

With an abundance of pristine undercurrent water and a rich rice production culture, the brewery has more than enough elements for perfect sake brewing, but it is their attitude toward brewing that also determines the flavor of their sake. To control the complete production process, the brewery even grows rice at its house-owned rice farm and contracted farm, and makes use of varieties of rice which were developed by the local agricultural research center. Additionally, in order to brew the freshest sake possible, the brewery equips facilities with advanced technology while paying great attention to detail.

Once you try their sake, you'll understand what the brewery aims for and what "fresh quality" really means. Gasanryu Gokugetsu, Gasanryu Kirsaragi, Ura-Gasanryu Fuka, and Ura-Gasanryu Koka are the brewery's items that are available in the U.S. These sake boast clean tastes with substantial rice flavor, and they go well with a wide variety of cuisines from fresh seafood with subtle flavor all the way to pungent ethnic foods.

Shindo Sake Brewery Co., Ltd.
1331 Ooaza-Takei,
Yonezawa-city,
Yamagata JAPAN
www.kurouzaemon.com

Three things you should know about SHINDO SAKE BREWERY

Shindo Sake Brewery makes every effort to brew fresh quality sake as much as possible. They employ advanced technology to control the temperature during the heat pasteurization process, which results in limiting the period from brewing to bottling to two days. This allows them to provide customers with freshly brewed flavor.

The brewery's sake has received awards in both domestic and international competitions including a Gold Medal in the Japan National New Sake Appraisal and a Gold Medal in the United States National New Sake Appraisal. Especially in the past three years all of the sake that they submitted to various competitions got top rank awards.

Minute care and thorough control during production is the key that allows the brewery to create the flavor that they really want. For example, unlike many other mass producing breweries, Shindo Sake Brewery grows rice by themselves and controls the quality of their contracted farms. The brewing staff who are knowledgeable both in farming and brewing are wholly devoted to brewing high quality sake.

A Shochu Moment with Kyoya

- Miyazaki's Oldest Shochu Distillery -

Vol.38 'Kappa no Sasoi-mizu'

If you take a business trip to West Hollywood leaving snow covered New York behind, I recommend you reserve a table at 'Katana Robata & Sushi bar'. The terrace facing W. Sunset Blvd. in the twilight guarantees you the hippest night possible. Chilled sake would be nice if you have only sushi while the shochu, Kappa no Sasoimizu would be a better choice if you like to enjoy robata-yaki and sushi at the same time. It will not over power the delicate taste of sushi and one sip cleanses your palette after teriyaki sauce to prepare the next bite. It's great to on-the-rocks or mixed with water. The price is $6.8 per bottle.

-Hayato Hishinuma-

Information

The place to drink **"Kappa no sasoi-mizu"**

Katana Robata and Sushi Bar

8439 W Sunset Blvd (Sunset & La Cienega)
West Hollywood, CA 90069
Tel : 323-650-8585

Distributed by JFC International, Inc. 718.456.8805

By Chizuko Niikawa-Nelton
Kikisake-shi/Sake Sommelier
& Founder of Sake Discoveries, LLC

Midtown SAKE IN THE CITY

The Hot Spot For Sake Hopping

If you are into sake, Midtown Manhattan is the area to have the best experience, and with so many places to go, you might as well experience a few at a time. Due to the large congregation of Japanese restaurants, from upscale places to hidden den types, which can cater to business clientele, you will find most Japanese restaurants here are authentic, and have a large selection of sakes including the popular Nanbu Bijin. To start your day off, go to ***Sakagura***, for example, and enjoy some gorgeously presented appetizers and Nanbu Bijin Daiginjo, followed by sake-laced soba at ***Soba Totto***, or go to ***Hide-chan Ramen*** and enjoy a cold glass of Nanbu Bijin Tokubetsu Junmai with hot noodles to keep it casual. The trick to sake hopping is to not mix different types of drinks as this will make you intoxicated faster. Make sure to drink lots of water, and avoid drinking sake on an empty stomach.

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Kuromaru Complements Diverse Cuisine

Shochu is making significant strides here in New York in terms of steadily achieving recognition as an alcohol that is on par with beer and sake. Chopsticks NY had the chance to speak with Mr. Kenichi Kuno of Nishimoto Trading, a distributor of the sweet potato shochu, Kuromaru. During our discussion, he shared its unique qualities and some of the best places to find it in Midtown.

What are some of the recent Kuromaru trends that you've noticed?
First, I would like to highlight the special characteristics of Kuromaru, namely that its aroma is not as strong as other sweet potato shochu and that it is very light to drink. I think this is helping it to gain popularity with young people as of late. It can be chilled in the summer and warmed in the winter, allowing year-round pleasure. Here in New York City, shochu is a minority compared to sake, but many customers like keeping a bottle on ice next to their tables. I often see Kuromaru being enjoyed this way by Japanese and non-Japanese alike at Midtown izakayas, grills and sushi bars.

At these Midtown restaurants, what are some examples of good pairings with Kuromaru?
I had a meal of roast duck and fluke sashimi at Aburiya Kinnosuke. The dishes have completely different features, but when it comes to pairing with Kuromaru they both created a heavenly combination. The duck's richness and umami had a wonderful synergistic effect with the Kuromaru. The fluke was accompanied by special soy sauce from Kyushu, different from regular soy sauce in that sugar is added. This sweetness went quite well with Kuromaru's dryness. At Yakitori Totto, I tried the tsukune (chicken meatball) grilled in sauce and served with an onsen tamago (Japanese-style poached egg), and found that Kuromaru nicely complemented the taste of the tsukune with the caramelized sauce from grilling and the perfectly runny yolk. Finally, I had an assortment of tempura like shrimp, pumpkin and sweet potato at Soba Totto, as well as zaru soba. To enjoy the flavors of all these dishes, I recommend drinking Kuromaru on the rocks.

What, for you, is the ultimate appeal of Kuromaru?
Shochu in general is the ideal match for Japanese cuisine, as there are different drinking styles depending on what you are eating. You can have it straight, on the rocks, or diluted with water, hot water or even oolong tea. Since Kuromaru has a sophisticated, subtle flavor, I think it would be best enjoyed on the rocks. But I have a couple of other suggestions. Mix Kuromaru with water and add a cherry tomato or a pickled plum. It's delicious and visually charming. Another way is what I learned at Soba Totto when I ate soba noodles. Usually soba-yu (the water used to cook soba) is drunk as a tea at the end of the meal, and I was told to mix it with Kuromaru. It's a surprisingly great match in terms of not only flavor and aroma, but also the syrupy texture. Also, if you dilute Kuromaru with water and let it sit overnight, the two ingredients blend well and the mixture has an exquisitely mild flavor. It's really a special treat! Known as "Japanese vodka," shochu has a bright future as a vehicle for promoting Japanese food culture.

▲ *Kamo Seiro* (cold soba noodles with dipping sauce served with simmered duck) at Soba Totto allows you to enjoy layers of flavors of refreshing soba and rich, sweet duck while sipping Kuromaru

▶ Kenichi Kuno of Nishimoto Trading shares his ideas for pairings of Kuromaru and food and offers suggestions on drinking styles

Where to drink Kuromaru in Midtown (In alphabetical order)

Aburiya Kinnosuke (213 E. 45th St. / 212-867-5454)
Azusa of Japan (3 E. 44th St. / 212-681-0001)
Hide-chan Ramen (248 E. 52nd St. / 212-813-1800)
Ise Restaurant 56th Street (58 W. 56th St. / 212-707-8702)
Izakaya Riki (141 E. 45th St. / 212-986-1109)
Kodama (301 W. 45th St. / 212-582-8065)
Menchanko-Tei (131 E. 45th St. #2 / 212-986-6805)
Red & Black (250 E. 52nd St. / 212-826-4255)
Sakagura (211 E. 43rd St. / 212-953-7253)
Shimizu (318 W. 51st St. / 212-581-1581)
Soba Totto (211 E. 43rd St. / 212-557-8200)
Sushiden Madison Avenue (19 E. 49th St. / 212-758-2700)
Sushiden 6th Avenue (123 W. 49th St. / 212-398-2800)
Tsukushi (300 E. 41st St. / 212-599-8888)
Yakitori Totto (251 W. 55th St. / 212-245-4555)

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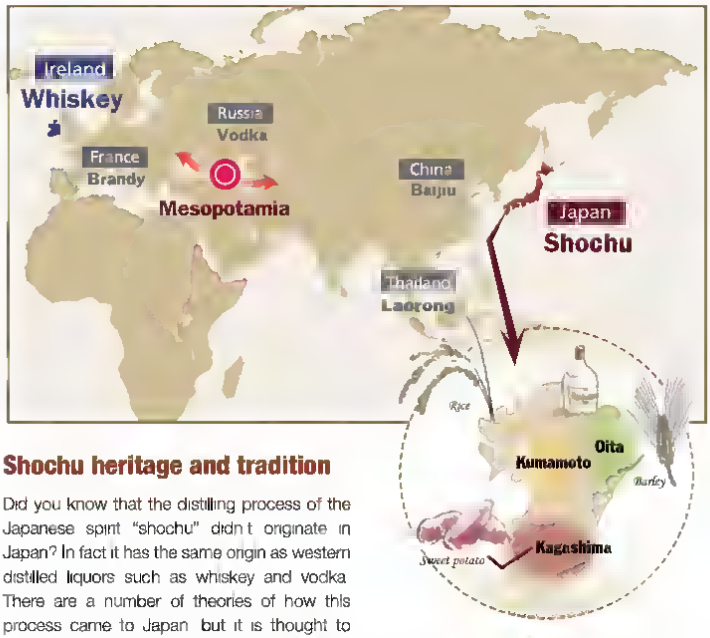
What is SHOCHU? What is iichiko?



Shochu heritage and tradition

Did you know that the distilling process of the Japanese spirit "shochu" didn't originate in Japan? In fact it has the same origin as western distilled liquors such as whiskey and vodka. There are a number of theories of how this process came to Japan, but it is thought to have occurred during the 15th century. The origin of distilling techniques goes back to Mesopotamia around 3000 B.C.E. These techniques were first used in the manufacturing of medicine and perfume and in metallurgy. Eventually, distilling came to be used to make alcohol, and the technique spread far and wide. In the West, distilling spread to counties such as Russia, France, and Ireland, each developing their own spirits. In the East, it is thought that distilling spread to China and Thailand, then to Ryukyu (Okinawa) and finally came to Kyushu's Kagoshima prefecture. At first, rice was used to make shochu there, but eventually the locally grown crop, satsumaimo (sweet potato) was used to make imo shochu (sweet potato shochu).

In this way shochu spread throughout Kyushu, with various regions using their own local crops to make different varieties. Mugi shochu (barley shochu), exemplified by *iichiko* is based in the area around Oita prefecture. kome shochu (rice shochu) is based around Kumamoto prefecture, and imo shochu (sweet potato shochu) is based around Kagoshima prefecture [see the map above]. Please take notice of the differences in taste of the raw ingredients and the style of the various localities while you enjoy shochu.

In your style – IZAKAYA style of *iichiko*

You can relax and enjoy *iichiko* in your own style any time and anywhere. *iichiko* can be enjoyed as a cocktail, but this time we will introduce "izakaya style" which is especially good for pairing with food. *iichiko* is delicious no matter how you drink it, but when pairing with food we recommend the standard on-the-rocks, mizuwari (cut with cold water) or oyuwari (cut with hot water). When you drink it in these ways, you can really taste the rich flavor of *iichiko* while bringing out the flavor of the food. From light and crisp tastes to more heavy and rich flavors, you can enjoy a wide variety of foods with *iichiko*.

We will explain how to make the three standard drinks.

ON-THE-ROCKS
Place ice cubes in the glass, pour the *iichiko* (Frasko especially recommended), lightly swirl the glass in your hand. As the ice begins to melt and mix with the *iichiko*, the delicate aroma really comes out.

MIZUWARI (cut with cold water)
First pour *iichiko* (silhouette especially recommended) into a glass with ice, then pour the cold water. The basic ratio of *iichiko* to water is 6:4. If pairing with rich food add a little more *iichiko*, 7:3. If paired with a light meal 5:5 is ideal. You can enjoy the compatibility of *iichiko* with any kind of food.

OYUWARI (cut with hot water)
Allow the hot water to cool slightly (around 85°C/185°F), and pour into a glass. Then slowly pour an equal amount of *iichiko* (Kurobin especially recommended), allowing the hot water to mix naturally with the alcohol, making a delicious hot *iichiko*.

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235 West Parkway Pompton Plains NJ 07444
TEL: 973-835-8585
FAX: 973-835-9097
Email: sake@wineofjapan.com

Distilled and bottled by
SANWA Shurui Co., Ltd.
http://www.iichiko.co.jp/en

House Tofu with Tomato & Herb Sauce

More Recipes:
house-foods.com

INGREDIENTS (Serves. 4)

- 1 (14 oz.) package House Foods Organic Tofu Firm
- 2 tsp. thyme
- 2 Tbsp. fresh basil, chopped
- 1 medium tomato chopped
- 2 Tbsp olives chopped
- ½ cup sherry vinegar
- ¾ cup olive oil

USE THIS!

HOW TO COOK!

1. Cut Tofu into 4 pieces
2. Grill or sauté Tofu until golden brown on both sides.
3. Mix all remaining ingredients in a small bowl
4. Pour the sauce from the small bowl into the pan and over Tofu
5. Cook together for 1 minute. Serve hot.

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Let's Eat the Season

~Hakusai (Nappa Cabbage)~

No one can deny that nabe hot pot is Japanese people's favorite winter comfort food. It not only warms you from the inside, but is also a fun dish that arouses your creativity. You can put in whatever ingredients you like to make your own nabe hot pot. Here Misako Sensei shares some easy and nutritious nabe hot pot recipes using hakusai (nappa cabbage), a staple for nabe. This vitamin and mineral-rich vegetable is low in calories, even lower than regular cabbage, so it's good for weight control. Also, since nappa cabbage's abundant fiber is soft and heat resistant, it's easy on the stomach. Moreover, a component in nappa cabbage called isothiocyanate helps digestion and prevents blood clots. Misako Sensei's nabe recipe makes use of bacon's saltiness and umami (savoriness), and this meat pairs surprisingly well with nappa cabbage. Another secret weapon is ponzu. Usually it is used as a dipping sauce for nabe, but she adds it to the broth itself.

Nappa Cabbage and Bacon Hot Pot

[INGREDIENTS] (Serves 4)

- ❒ 1 head nappa cabbage
- ❒ 8 slices bacon
- ❒ 5 cups water
- ❒ 3-5 slices jalapeno pepper
- ❒ ½ cup chopped scallions

[DIRECTIONS]

1. Measure the nappa cabbage to correspond to the size of your pot, and cut it to match this.

2. Stuff the pot with nappa cabbage as tightly as possible.

3. Cut the bacon into 8 pieces. Tuck each bacon slice in between the nappa leaves evenly.

4. Pour in water and turn on the heat.

5. When it starts to boil, lower the heat, put a lid on it and simmer for about 20 minutes.

6. Put some jalapeno peppers (adjust the amount according to your taste) and pour in ponzu.

7. Simmer for another 5 minutes and sprinkle some chopped scallions before serving.

Tip: Nappa cabbage and pork are a heavenly combination. Salty and sour ponzu and a little kick from the jalapeno complement the sweetness of nappa and the richness of bacon. Warms you from the inside...oh and easy on your wallet, too!

MISAKO SASSA *Japanese cooking instructor/food consultant*
Misako teaches authentic Japanese cooking focusing on simple delicious, and healthy home-style cooking using seasonal and local ingredients
TEL: 646 269-9513
Website: Japaneseculinarystudionyc.com
Cooking video: ny1page.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at www.chopsticksny.com

GROCERY

M2M B'way & 114th
2935 Broadway (bet. 114th & 115th St.) | 212-280-4600 | Japanese

Daiaobu
123 E. 47th St. (bet. 3rd & Lexington Ave.) | 212-755-7360 | Japanese

Ratagiri & Co.,Inc
224 E. 50th St. (bet. 2nd & 3rd Ave.) | 212-935-3515 | Japanese

Sanrise Mart Midtowa
12 East 41st St.(bet. 5th Ave. & Madison Ave.) | 646-380-9210 | Japanese

Yagura
24 E. 41st St. (bet. Madison & 5th Ave.) | 212-679-3777 | Japanese

H Mart Han Ah Ream
25 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-695-3283 | Korean

Wooripp
12 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-244-1115 | Korean

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) | 212-260-2333 | Other

JAS Mart
35 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-420-6370 | Japanese

M2M E. Village
200 E. 11th St. (at 3rd Ave.) | 212-853-2958 | Japanese

Sanrisa Mart Astor Pl.
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) | 212-598-3040 | Japanese

Pearl River Mart
477 Broadway (bet. Grand & Brooms St.) | 212-431-4770 | Chinese

Sunrisa Mart SaHo
484 Broome St. (Wooster St. & W. Broadway) | 212-219-0033 | Japanese

Tonjia Mart
81 Mulberry St. (bet. Bayard & Canal St.) | 212-962-6622 | Japanese

Midoriya
157 N9th St. Brooklyn, NY | 718-599-4690 | Japanese

Family Market
29-15 Broadway Astoria, NY 11106 | 718-956-7525 | Japanese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 | 718-461-1811 | Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354 | 718-588-0005 | Korean

H Mart Northern Blvd
141-40 Northern Blvd. Flushing, NY 11354 | 718-358-0700 | Korean

H Mart Union
29-02 Union St. Flushing, NY 11354 | 718-445-5656 | Korean

H Mart Williston Park
400 Hillside Ave. Williston Park, NY 11596 | 516-699-0270 | Korean

H Mart Woodside
56-18 Woodside Ave. Flushing, New York 11354 | 718-446-0759 | Korean

Sakura-ya
73-05 Austen St. Forest Hills, NY 11375 | 718-268-7220 | Japanese

H Mart Great Neck
495 Great Neck Rd. Great Neck, NY 11021 | 516-482-3113 | Korean

Nara Japanese Foods
1484 Main St. Port Washington, NY 11050 | 516-883-1838 | Japanese

Shin Nippon Do
53 Mineola Ave. Roslyn Heights, NY 11577 | 516-625-1014 | Japanese

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 | 914-683-6735 | Japanese

DS Seafood
14-18 North Central Ave. Hartsdale, NY 10530 | 914-946-9085 | Japanese

Fuji Mart Scarsdale
818 White Plains Rd. Scarsdale, NY 10583 | 914-472-1468 | Japanese

H & Y Marketplace
478 Plainview Rd. Hicksville, NY 11801 | 516-935-4041 | Korean

Ram Sea Foods
22 Barker Ave. White Plains, NY 10601 | 914-428-4500 | Korean

NIJIYA Market
18 N. Central Ave. Hartsdale, NY 10530 | 914-949-2178 | Japanese

Dishtaba
283 Halstead Ave. Harrison, NY 10528 | 914-835-4330 | Japanese

Asian Market
91 Colvin Ave. Albany, NY 12203 | 518-459-8166 | Chinese

Fuji Mart Connecticut
1212 Putnum Ave. Old Greenwich, CT 06870 | 203-698-2107 | Japanese

J-Mart
15 Orange St. New Haven, CT 06510 | 203-782-1234 | Japanese

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H & Y Marketplace
1 Remsen Pl. Ridgefield, NJ 07657 | 201-943-7400 | Korean

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 | 201-384-8288 | Korean

H Mart Cherry Hill
1720 Route 70 E. Cherry Hill, NJ 08003 | 856-489-4611 | Korean

H Mart Edisaa
51a-14 Old Post Rd. Edison, NJ 08817 | 732-248-8586 | Korean

H Mart Eaglewood
25 Lafayette Ave. Englewood, NJ 07631 | 201-871-8822 | Korean

H Mart Little Ferry
280 Bergen Tpke. Little Ferry, NJ 07643 | 201-814-0400 | Korean

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657 | 201-943-0600 | Korean

Mitsuwa Marketplace
595 River Rd. Edgewater, NJ 07020 | 201-941-9113 | Japanese

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 | 201-670-0662 | Japanese

Maido
36 N. Narberth Ave. Narberth, PA 19072 | 610-747-0557 | Japanese

Tokyo Japaaese Store
5655 Ellsworth Ave. Pittsburgh, PA 15232 | 412-961-3777 | Japanese

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Gotham Wines & Liqaors
2517 Broadway (bet. 93rd & 94th St.) | 212-932-0530 | Sake/Shochn

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Baakmae Liqaors
500 Lexington Ave. (bet 47 & 48th St.) | 212-754-5957 | Sake

Laadmark Wine
167 W. 23rd St. (bet. 6th & 7th Ave.) | 212-242-2323 | Sake/Shochn

MJR liqaor
161 3rd Ave. (at 16th St.) | 212-475-5078 | Sake/Shochn

Union Square Wine & Spirits
140 4th Ave. (at 13th St.) | 212-675-8100 | Sake/Shochn

LE DU WINES
900 Washington St. (at Leroy St.) | 212-924-6599 | Sake

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) | 212-674-7500 | Sake/Shochn

SAKAYA
324 E. 9th St. (bet. 1st and 2nd Ave.) | 212-505-7253 | Sake/Shochn

Warehouse Wines
735 Broadway (bet. 4th St. & Astor Pl.) | 212-982-7770 | Sake/Shochn

East Village Wine
189 Stanton St. (bet. Attorney & Clinton St.) | 212-358-7700 | Sake

Granyette Wine
151 Grand St. (bet. Lafayette St.) | 212-925-1236 | Sake/Shochn

New York Wine Exchange
9 Broadway (bet. Battery Pl. & Morris St.) | 212-422-2222 | Sake/Shochn

Septembar Winas & Spirits
100 Stanton St. (at Ludlow St.) | 212-388-0770 | Sake

Heights Chateaa
123 Atlantic Ave. (at Henry St.) | 718-330-0963 | Sake/Shochn

Smith and Vina
255 Smith St. (bet. Sackett & Degraw St.) | 718-243-2964 | Sake

Delite Saper Market
420 Washington St. Hoboken, NJ 07030 | 201-420-7500 | Sake/Shochn

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Daiei Trading Co., Inc
14-50 129th St. College Point, NY 11356 | 718-539-8100 | Food/Sake

New York Mutual Trading Inc.
25 Knickerbocker Rd. Moonachie, NJ 07074 | 201-933-9555 | Food/Sake

Nishimoto Trading Co., Ltd.
802 Washington Ave. Carlstadt, NJ 07072 | 201-804-1900 | Food/Sake

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235 West Parkway Pompton Plains, NJ 07444 | 973-835-1585 | Sake

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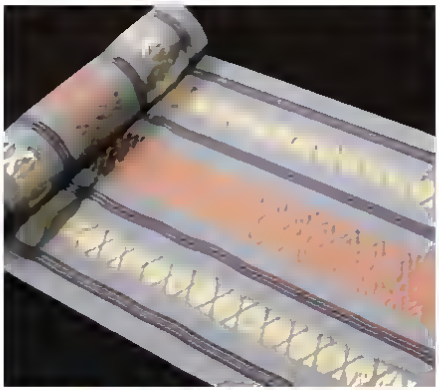
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constantly improving quality.



Vol. 9 - MONO of the month

Hakata-ori

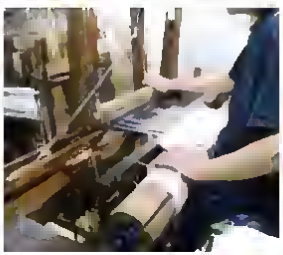
Among the global varieties of textiles, Japan has a long history of textile manufacturing and is well-known for its designs and artisanship. There are three prominent textile production areas in Japan: Nishijin in Kyoto, Hakata in Fukuoka, and Kiryu in Gunma, and each has a distinctive style and role. Nishijin boasts elegant and gorgeous designs. Hakata features a sharp and chic style, and Kiryu produces fabrics for practical use. Here the textiles from Hakata, known as Hakata-ori, are introduced, and they exhibit the history and craftsmanship of Japan's textile tradition.

First, the history of Japanese textiles is largely owed to China, and it is believed to have been brought to Japan by merchants who traveled to China along with diplomatic missions over 760 years ago. The Hakata district is located in the gateway to the southwestern island of Kyushu, and Kyushu is perfectly situated to receive its cultural influences from China due to its proximity to the country. The weaving technique brought to Hakata was mixed with the region's existing weaving technique, and the local craftsmen developed it to meet their own lifestyle and aesthetic sense.

Hakata-ori is easy to identify with its beautiful striped and graphic patterns called Kenjo. Hakata's fabric designers blended the patterns of Dokko (spear) and Hanazara (saucer) from Buddhism, another import from China, with various lines to create the iconic Kenjo pattern. Chic and graphically sophisticated, this pattern spread nationwide as the local government started offering Hakata-ori to the Tokugawa Shogunate during the Edo period (1603-1868). This is how the name Kenjo (meaning "offer") was given.

This elaborate pattern has a strong yet flexible fabric texture, and the amazing technique that creates it makes Hakata-ori distinct from other styles. Using thinner silk threads for warp (vertical) threads and thicker silk threads for weft (horizontal) threads, the fabric is woven strong enough to hold a kimono tight, settle the front and form the knot in the back, yet also keep a comfortable flexibility around the waist for different movements. Hakata-ori became the perfect textile for obi (kimono sash) and was highly approved by samurai for its superior quality, as it holds swords very well. Also, the mawashi (belt) sumo wrestlers wear are made of Hakata-ori.

Compared to the time period when everyone in Japan wore kimonos, today's Hakata-ori industry is not thriving. However, Hakata-ori craftsmen developed new applications of the weaving methods to create more varieties of products with the same beauty and quality. Hakata-ori can also produce reversible fabrics and many contemporary geometric designs which go beyond kimonos and can be applied to modern products such as coasters, bags, business card holders, ties and other fabric items. Still, Hakata-ori has a strong kimono fan base who appreciate its quality and the long history of craftsmanship. Today's environment leverages the value of Hakata-ori and highly skilled.



No pattern is created by embroidery, but only with weft threads. By achieving such a technique for both perfect function and beautiful patterns, artisans created Hakata-ori textiles with strength, flexibility and fabric glossiness.

"Almost all Hakata-ori fabrics are made of silk," says Mr. Shigeru Sakai, chairperson of Nihonwasou Whole Sellers, as he holds a Kenjo pattern Hakata-ori obi and explains its quality.

When tied, a Hakata-ori obi makes a nice crisp sound. Here the Hakata-ori fabric obi and kimono are stylishly coordinated.

Info: NIHONWASOU USA, INC
1410 Broadway, Suite 2618
New York, NY 10018
TEL. 212-869-8700
www.kimonostyle.net (Japanese only)

Hakata Orimono Kyodo Kumiai
TEL. +81-92-581-7232 (Japanese only)

PR

The Spirit and Passion behind the Gohan Society

Since 2006, the Gohan Society has been creating and building Japanese-American culinary and cultural collaboration through inspiring educational programming. Founder and President, Saori Kawano, shares her vision and future plans with Chopsticks NY.

Tell us about the Gohan Society.

My dream has always been to introduce my country and my culture, especially food culture and craftsmanship, to American friends and people. I wanted to introduce Japanese culture through food and to share the Japanese craftsmen's dedication and to create a market for them, so they can continue the traditions. It took a long time to be ready and I'm really glad to have wonderful board members for support. I think, if the American people understand the quality and the story about the spirit and passion that went into the products, Americans will appreciate it and be happy. This is our mission.

What does the name Gohan mean?

Go in Japanese is five, and Han in writing is connecting or bonding. The five connected groups in this case are: 1) the producers and craftsmen who make beautiful things or delicious food, 2) Gohan Society, which introduces the goods to customers overseas, 3) professionals who use it at their restaurants and influence the market, 4) media who write about it and 5) end-users and serious amateur chefs who enjoy reading articles, eating delicious food, and want to follow the professional trend.

The sound is also easy to remember and the pronunciation is the same as rice. So anyone who knows about rice can remember Gohan Society.

What are some of the results of Gohan Society's outreach work thus far?

Under Gohan Society, everyone gets together and comes out with wonderful lectures. With the generous contributions of Japanese chefs, we offered cooking classes to chefs at top NYC restaurants in 2010 and American chefs and end-users tried it, tasted the food and understood the quality of Japanese fish and now many top restaurants are buying fish from Japan. If you go to Bernadine, Danielle, or Jean Georges and see any Japanese ingredient, you know that even high-end French restaurants are using Japanese ingredients. Business is happening.

What do you have planned for 2011?

We want to create a scholarship program to send young, serious professionals or students from a different field to Japan so they can explore new horizons.

We hope to inspire young people on how high they can go by visiting Japan and seeing unbelievable pieces of art, which are still usable for everyday life. Maybe, the more information and education that we can offer, the more interest there will be. Interest always generates business and that's good for both sides.

The Gohan Society Mission

The Gohan Society fosters an understanding and appreciation of Japan's culinary heritage in the United States through educational outreach to all who admire and enjoy Japanese culture

The Gohan Society's Supporters

The Gohan Society's board members consist of celebrated chefs, restaurateurs, and professionals in the food industry.

Chef Toshio Suzuki of Sushi Zen makes enormous contributions by sharing his expertise with New York's experienced and aspiring chefs to provide a deep understanding of Japanese cuisine

At the helm of Union Square Café Tokyo, Michael Romano (second from right) of Union Square Hospitality Group, enthusiastically introduces Japanese culinary culture to a western audience. His lectures, demonstrations and original gastronomic creations all promote the essence of Japanese culinary culture

Bon Yagi (third from left) is a New York-based Japanese restaurateur who promotes various Japanese food styles through his 12 local specialty restaurants. He donates his time and efforts by offering lectures and providing space for Gohan Society's events and classes

The contributions of Top Chef alumna, Lee Anne Wong (third from right) include lectures, demonstrations and original dishes as well as expertly running some of Gohan Society's events

GOHAN
The Gohan Society

www.gohansociety.org
For further information, please contact Saori Kawano at saori@gohansociety.org

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Coupon available at www.chopsticksny.com

FASHION

Upper West — Brtz Kids — Clothing
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415

Upper East — R by 45rpm — Clothing
17 E. 71st St. (bet. Madison & 5th Ave.)
212-737-5545

Upper East — Seigo Accessories — Accessories
1242 Madison Ave (bet. 89th & 90th St.)
212-534-6775

Upper East — SEIGO NECKWEAR — Accessories
1248 Madison Ave (bet. 89th & 90th St.)
212-327-0131

Gramercy — Ripplu — Lingerie Shop

Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits from small 30A to full 40H to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase fit naturally.

96 Madison Ave (bet. 27th & 28th St.)
212-686-2223 www.ripplu.com

East Village — ARGOSY — Clothing
328 E. 6th St. (bet. Ave. A & 1st Ave.)
212-228-7316

East Village — Local Clothieg — Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.)
212-777-3650

East Village — Tokio 7 — Clothing
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8443

East Village — Tokyo Joe — Clothing
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724

Lower Mhn — Arth — Accessories
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431

Lower Mhn — Brtz Kids Tribeca — Clothing
275 Greenwich St. (bet. Murry & Warren St.)
212-571-0603

Lower Mhn — Facial Index — Eyewear
104 Grand St. (at Mercer St.)
646-613-1055

Lower Mhn — Junko Yoshioka — Clothing
560 Broadway Suite 210
212-966-5302

Lower Mhn — Keori's Closet — Clothing
71 W. Houston St. (Wooster St. & W. Broadway)
212-387-7788

Lower Mhn — Mademe Killer — Clothing
369 Broome St. (bet. Mulberry St. & Cleveland Pl.)
212-505-8392

Lower Mhn — Mieko Mintz — Clothing
65 Thompson St. (bet. Spring & Broome St.)
212-627-1524

Lower Mhn — Mike Inetome — Clothing
93 Grade St. 2 Fl. (Church St. & W. Broadway)
212-966-7777

Lower Mhn — R by 45rpm — Clothing
168 Mercer St. (bet. Prince & Houston St.)
917-237-0045

Lower Mhn — UNIQLO — Clothing
546 Broadway (bet. Prince & Spring St.)
917-237-1800

Lower Mhn — Yamok — Clothing
321 1/2 Bleecker St. (Christopher & Grove)
212-807-9100

Lower Mhn — Yohji Yamamoto — Clothing
103 Grand St. (at Mercer St.)
212-966-3066

Queens — Ripplu Flushing — Lingerie
135-20 39th Ave. #HL 215 Flushing, NY
718-353-1345

J-POP CULTURE

Midtown West — HQ Video — Video Rental
21 W. 45th St. 2 Fl. (bet. 5th & 6th Ave.)
212-869-0139

Midtown West — Jim Henley's Universe — Manga
4 W. 33rd St. (bet. 5th Ave. & Broadway)
212-268-7088

Midtown West — Kinokuniya Bookstore — Book
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700

Midtown West — Midnight USA — Video Rental
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-827-0502

Midtown West — Midtown Comics — Anime
200 W. 40th St. (at 7th Ave.)
212-302-8192

Midtown East — Book Off — Manga
49 W. 45th St. (bet. 5th & 6th Ave.)
212-685-1410

Midtown East — Midtown Comics — Anime
459 Lexington Ave. (at 45th St.)
212-302-8192

Chelsea — Cosmic Comics — Manga
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212-460-5322

Chelsea — Image Anime — Anime
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0068

West Village — AC Gears — Toy
69 E. 8th St. (Broadway & University Pl.)
212-260-2260

East Village — Forbidden Planet — Toy
840 Broadway (at 13th St.)
212-473-1576

East Village — Kim's Video St. Marks — Anime
124 1st Ave. (bet. 7th St. and St. Mark Pl.)
212-533-7350

East Village — St. Marks Comics — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9436

East Village — Sunrise Mart — Video Rental
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040

East Village — Toy Tokyo — Toy
91 2nd Ave. (bet. 5th & 6th St.)
212-473-5424

East Village — Video Gemes New York — Toy
202 E. 6th St. (at 3rd Ave.)
212-539-1038

Lower Mhn — kidrobot — Toy
118 Prince St. (bet. Greene & Wooster St.)
212-260-5668

Lower Mhn **Suarise Mart, Soho**
494 Broome St. (W. Broadway & Wooster) | 212-219-0033 | Video Rental

Brooklyn **Zakka Corp**
156 Plymouth St (bet. Jay & Pearl St.) | 718-801-6037 | Book

Queens **Anime Castle**
35-32 Union St Flushing NY 11354 | 347-438-1296 | Anime

Long Island **Anime Castle**
77 Searing Ave Mineola NY 11501 | 516-214-4484 | Anime

Westchester **Safari Books**
512 Mamaroneck Ave White Plains NY | 914-533-0145 | Video Rental

TRADITIONAL

Upper East **Sara**
950 Lexington Ave (bet. 68th & 70th St.) | 212-772-3243 | Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave (at 45th St.) | 212-661-3333 | Dishware/ General

Midtown East **Kategiri & Co., Inc**
226 E. 55th St (bet. 2nd & 3rd Ave.) | 212-838-5453 | Dishware

Midtown East **Lotus Books and Gifts**
151 E. 57th St. 3 Fl (bet. Lexington & 3rd Ave.) | 212-355-0186 | General

Midtown East **Minamoto**
608 Fifth Ave. (at 49th St.) | 212-489-3747 | Confectionery

Midtown East **Precious Pieces**
5 Tudor City Pl (bet. 40th & 41st St.) | 212-682-8505 | Parchment

Chelsea **KYOTOYA**
23 W. 18th St. (bet. 5th & 6th Ave.) | 212-414-0720 | General

Chelsea **Po'An**
521 W. 26th St (bet. 10th & 11th St.) | 212 367-4639 | Dishware

East Village **Makari**

Makari offers innovative and traditional museum quality antiques from Japan. We carry tableware, china, furniture, kimono, ornaments and art from Edo to Showa period as well as contemporary items like tea & sake cups, temugui and more!
37 3rd Ave (bet. 12th & 13th St.) | 212 995-5888 www.themakari.com | Antique/ General

Lower Mhn **KITEYA SOHO**
Kiteya means "kite" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids cloth bag, washi papers and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.) | 212 219-7505 www.kiteya.com | General

Lower Mhn **The Kimono House**

They carry over 100 kimono ranging from formal tradition to casual new and vintage. A wide variety of Obis, Tabi socks and other kimono accessories are available. They also offer Kitsuke (kimono dressing) services for weddings and special occasions.
192 Spring St (at Thompson St.) | 212-505-0232 http://kimonohouse.blogspot.com | Kimono

Lower Mhn **Korin**
57 Warren St (bet. Church St & W. Broadway) | 212-587-7021 | Dishware

Queens **Seito Trading**
52-15 11th St. Long Island City, NY 11101 | 718-472-5413 | Dishware

New Jersey **Mars New York**
535 River Rd. Edgewater, NJ 07020 | 201-945-1134 | General

New Jersey **Utsuwa-No-Yakata**
505 River Rd. Edgewater, NJ 07020 | 201-941-1902 | Dishware

Pennsylvania **Meihata International**
429 N. 13th St. #2C Philadelphia, PA | 215-238-1328 | General

Online **J-Life International, Inc.**
J-Life International
Live Japan like a minimalist and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.
PO Box 1830, Conway NH 03818 | 866-993-9291 www.jlifeinternational.com | Home Decor

Online **Kimono Lily**
83 Flushing Ave. Brooklyn, NY 11205 | 800-963-2488 | Kimono

Online **Wuhao New York**

Tenugui (te=hand, ugui=wipe) are Japanese cotton towels used as towels, wrapping, decorations and accessories. Art works of tenugui are unique and elegant. These simple cloths bring the beauty of Japanese tradition and style into your life.
536 W. 111th St. (Broadway & Amsterdam) | 212 231 6126 www.wuhaonyc.com | Towel

GALLERY

Upper West **Gallery Sakuko**
155 W. 68th St. (bet. Broadway & Amsterdam) | 212-496-3263 | Gallery

Chelsea **Ippodo**
521 W. 26th St. (bet. 10th & 11th St.) | 212-867-4995 | Gallery

Chelsea **NYCoo Gallery**
1133 Broadway #335 (bet. 25th & 26th St.) | 212-380-1145 | Gallery

Chelsea **Onishi Gallery**
521 W. 26th St (bet. 10th & 11th Ave.) | 212-695-0035 | Gallery

Lower Mhn **Asian American Arts Ctr**
26 Bowery 3 Fl (bet. Pell & Bayard St.) | 212-233-2154 | Gallery

Lower Mhn **gallery onetwentyeight**
128 Rivington St. (bet. Norfolk & Essex St.) | 212-674-0244 | Gallery

OTHER

Online **Absolute Piano**

A Kawai dealer and a full service piano store located in East Harlem offers new and refurbished high quality pianos at affordable prices. This service category ranges from sales, rentals, repairs and tuning to moving and storage. Rehearsal studio is also available.
1646 Park Ave. (at 116th St.) | 212 987 8173 www.absolutepianoNY.com | Other goods

Chinese New Year's Sale 1/28-2/06
Jade, Rutile 30% OFF On-site consultation .. $140 → $80
Nine Stars astrology (marriage, moving, dicker) .. $50
House consultation .. $30 / Stone reading .. $10
風水改運中心NY www.fengshui-stones.com TEL. 201-941-0805
at Mitsuwa Marketplace 10am-8pm 7days fengshui@cybercap.com

Anime Castle
Anime Video | Apparel | Books & Comics
Merchandise | Models | Music | Poster | Snacks
35-32 Union Street, Flushing NY 11354
77 Searing Avenue, Mineola NY 11501
516-214-4484
www.animecastle.com
THE BIGGEST SELECTION OF ANIME & MANGA ONLINE

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Japanese Green Tea Specialist, Den's Tea, Will Make You A Tea Fanatic
Den's Tea is an esteemed tea merchandising company that has been involved in the Japanese tea trade for over 90 years. In North America it has provided high quality, fresh and authentic Japanese green tea for 10 years with the mission of spreading Japanese tea as well as being an unbiased source of information on Japanese tea and tea culture. Immerse yourself in the joy of Japanese tea through tea products from Den's Tea.
We currently are offering a special sampler for those interested in trying our quality tea
$3 Green Tea Sampler for Novices
FREE Shipping
Den's Tea
1-877-DENSTEA (366-7832)
www.denstea.com

"Life is short, so live without regrets"

Beauty Advisor of the Month: Bushi Yoshimura of Salon MUSA

What are the features of your hair salon?
I run Salon MUSA with my wife where she is in charge of female cut and color and I specialize in men's cuts. Together we are able to provide comprehensive styling advice and respond to all of our clients' needs. She handles, almost exclusively, Japanese customers, whereas mine are primarily non-Japanese. I would say my price is higher than the standard, but I guarantee that my cuts are worth every penny and are sure to satisfy my customers.

What is distinct about the service you provide?
I have over 20 years of experience, 13 of which were at a salon servicing non-Japanese, so I am confident in my ability to deal with all types of hair. I take pride in creating styles for men that can be easily replicated at home by quickly using a hair styling product. Sometimes styling isn't even necessary for them to look good!

Can you share an upcoming styling trend?
I think the perms that characterized the 90's will become popular again. I believe that customers are going to ask for this when they get sick of their hair and want to do something different whether it is a natural wave look or tighter curls.

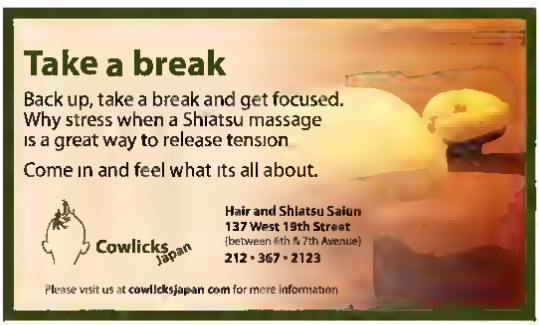
Do you have a philosophy that guides your life?
Life is short, so live without regrets. The time from your 20s to your 30s is long, but your 30s to your 40s passes by in a blink and the period from your 40s to your 50s is probably the fastest ever! Because you only get one chance in life, make sure to properly feed your body and soul. For me that means splurging on good food!

Salon MUSA
156 Sullivan St. (bet. W. Houston & Ponce Sts.)
New York, NY 10012
TEL. 646-484-6033 / www.salonmusa.com

Beauty & Health Tips from Mr. Yoshimura

My current routine keeps me feeling healthy. First, I make a point of drinking 3 liters of water per day, the recommended amount for my body weight. Second, I always stretch for 10-30 minutes each night before bed. This is a surefire way to prevent hangovers and is also effective for shoulder stiffness. Finally, I make sure to take a bath every night. With showers, the water only penetrates your skin to a certain extent, but there is nothing like a good soak! Sometimes I take a trip out to Spa Castle in Flushing for their spectacular saunas where I sit and sweat for up to an hour and then enjoy a big meal of yakiniku.

Make a statement with your eyes
Natural Eyelash Extension
$45 & up
Also available: Permanent eye liners and eye brows $150 & up
KSS BEAUTY SPA
212-966-8531


Take a break
Back up, take a break and get focused.
Why stress when a Shiatsu massage is a great way to release tension.
Come in and feel what its all about.
Cowlicks Japan
Hair and Shiatsu Salon
137 West 19th Street
(between 6th & 7th Avenue)
212 • 367 • 2123
Please visit us at cowlicksjapan.com for more information

Coming up in **CHOPSTICKS NY**

March (2/25)	**Noodle**
April (3/25)	**Beauty & Health**
May (4/29)	**Asia**

To advertise contact us at **212-431-9970 ext. 130**
or E-mail **sales@chopsticksny.com**

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

HAIR SALON

Upper West — Hoshi Coupe III
2801 Broadway (at 108th St.) | F $40- M $40-
212-663-0480

Upper East — Giovanni-Secchi
1394 Lexington Ave. (bet. 90th & 91st St.) | F $50- M $30-
212-360-5557

Upper East — Michi
201 E. 60th St. (bet. 2nd & 3rd Ave.) | F $75- M $50-
212-752-5225

Upper East — Tomoko Shima Hair Salon

A comfortable and private atmosphere in the Upper East. The stylists are highly reputable for high fashion cuts and extensive knowledge to treat any hair types as well as Japanese Straightening Perms. Wedding hair & make-up service also available.

171 E. 82nd St. (bet. 3rd & Lexington Ave.) | F $80- M $55-
212 722 8822 www.tomokoshima.com

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) | F 100- M 100-
917-432-2667

Midtown West — Mieglo Soloe New York
10 W. 56th St. 2 Fl. (bet. 5th & 6th Ave.) | F $80- M $70-
212-459-3320

Midtown West — Mizu
57 W. 57th St. #1204 (at 6th Ave.) | F $145 M $115
212 757-5300

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic straight perms and colorings, Salon Vijin leads the way in hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-5pm. Appointment recommended.

10 Rockefeller Plaza, Concourse Level | F $84 M $57
212-664-0664 www.salonvijin.com

Midtown East — Eiji Internationel
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.) | F $125- M $90-
212-836-3454

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Lexington & Park Ave.) | F $60 M $55
646-432-4750

Midtown East — Hisako Soloe
141 E. 47th St. 2 Fl. (bet. 3rd & Lexington Ave.) | F $90- M $45-
212 754-7540

Midtown East — Maeish
231 E. 53rd St. (bet. 2nd & 3rd Ave.) | F $45- M $35-
212-755-2623

Midtown East — RH Plus Salon

RH+

Try the newest perm technology from Japan. Digital Hot Wave! The combination of digital perm and Japanese straightening perm creates a beautiful style by integrating straight hair with waves. We now offer Brazilian Keratin Treatment by popular demand.

905 3rd Ave. 2 Fl. (bet. 53th & 50th St.) | F $80- M $50
212-644-9068 www.rhplusny.com

Midtown East — Momotaro
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) | F $70- M $60-
212-759-2332

Midtown East — Salon Ishi
70 E. 55th St. (at Park Ave.) | F $97 M $71-
212-888-4744

Midtown East — Shige Kosudo
141 E. 55th St. (bet. 3rd & Lexington Ave.) | F $90 M $50
212 759-2387

Midtown East — Wave 55 Hair Soloe
105 2nd Ave. (bet. 55th & 56th St.) | F $80- M $45-
212-355-7399

Chelsea — Cowlicks Japan
137 W. 19th St. (bet. 6th & 7th Ave.) | F $60- M $55
212-367-2123

Chelsea — Hisako Soloe
183 7th Ave. (bet. 20th & 21St.) | F $53- M $40-
212 989-2233

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.) | F $50- M $50
212-255-0770

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.) | F $55 M $55
212-620-3648

Gramercy — Heyato New York
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) | F $60- M $60-
212-673-7373

West Village — Hair Mode
478 6th Ave. (bet. 11th & 12th St.) | F $50 M $50
646-391-4124

West Village — SEI-TOMOKO W4
142 W. 4th St. (Washington Sq. Pk. & 6th Ave.) | F $35- M $35-
212-477-5475

West Village — YUI Salon

YUI Salon features the elite stylists from NY Fashion Week. Fall/Winter 2009 Collection and Spring/Summer 2010. Our friendly staff revives your hair and skin so up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular.

323 W. 11th St. (Greenwich & Washington) | F $70- M $60-
212-647-8303 www.yuisalon.com

East Village — 009
318 E. 6th St. (bet. 1st & 2nd Ave.) | F $30 M $50
212-677-2020

East Village — Ampersand
242 E. 4th St. (bet. Ave. A & B) | F $60 M $50
212-228-3450

East Village — Olelo
149 Ave. A (bet. 9th & 10th St.) | F $50- M $45-
212-777-6252

East Village — Hair Date
323 Bowery (bet. 2nd & 3rd St.) | F $50- M $45
212 228-9381

East Village — Hair Mates Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.) | F $40- M $35-
212 777-4612

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd Ave. & Stuyvesant St.) | F $45- M $40
212-505-0383

East Village — i Soloe
150 E. 14th St. (bet. 3rd & 4th Ave.) | F $40- M $35
212-505-0537

East Village — K2 Salon
213 E. 10th St. (bet. 1st & 2nd Ave.) | F $95- M $50-
212-250-5186

East Village — Lotus Soloe on Ave. A
31 Ave. A (bet. 2nd & 3rd St.) | F $70 M $55
212-475-2749

CHOPSTICKS NY

DISTRIBUTION BOXES in Midtown

MIDTOWN WEST

1032 6th Ave (40th & 39th St.) in front of Subway
593 10th Ave (42nd & 41st St.) in front of CVS
656 10th Ave (46th & 45th St.) in front of Clinton House
814 10th Ave (54th & 55th St.) in front of Coffee Shop
865 10th Ave (56th & 57th St.) in front of CBS
871 10th Ave (57th & 56th St.) in front of Food Village
899 10th Ave (58th & 59th St.) in front of John Jay College
992 10th Ave (58th & 59th St.) in front of John Jay College

MIDTOWN EAST

640 1st Ave (36th & 35th St.) in front of Condo/Manhattan Place
721 1st Ave (38th & 37th St.) in front of The Corinthian Park
875 1st Ave (49th & 48th St.) in front of Nation's Cafe
877 1st Ave (49th & 50th St.) in front of Deli
931 1st Ave (51st & 52nd St.) in front of Duane Reade
943 1st Ave (52nd & 51st St.) in front of Domino's Pizza
985 1st Ave (54th & 55th St.) in front of GNC
348 1st Ave (55th & 56th St.) in front of St. John's Church
401 1st Ave (59th & 60th St.) in front of Food Emporium
659 2nd Ave (37th & 36th St.) in front of Midtown Tunnel
748 2nd Ave (40th & 41st St.) in front of Gristades
801 2nd Ave (43rd & 42nd St.) in front of Chase Bank
852 2nd Ave (45th & 46th St.) in front of Duane Reade
924 2nd Ave (49th & 50th St.) in front of Matisse
960 2nd Ave (52nd & 51st St.) in front of Second Ave Art Expo
1076 2nd Ave (57th & 56th St.) in front of Duane Reade
750 3rd Ave (47th & 46th St.) in front of Bank of America
800 3rd Ave (49th & 50th St.) in front of Citibank
800 3rd Ave (50th & 49th St.) in front of Staples
850 3rd Ave (51st & 52nd St.) in front of Chase Bank
866 3rd Ave (52nd & 53rd St.) in front of Wachovia Bank
900 3rd Ave (54th & 55th St.) in front of Bank of America
936 3rd Ave (56th & 57th St.) in front of Atlantic Bank
952 3rd Ave (57th & 58th St.) in front of Bassano Jewelry
997 3rd Ave (59th & 60th St.) in front of Clark Shoes
375 Lexington Ave (42nd & 41st St.) in front of LOFT
425 Lexington Ave (44th & 43rd St.) in front of Nine West
459 Lexington Ave (45th & 46th St.) in front of Midtown Comic
466 Lexington Ave (46th & 45th St.) in front of Café Metro
500 Lexington Ave (48th & 47th St.) in front of Longwood Gourmet
575 Lexington Ave (51st & 52nd St.) in front of Staples
591 Lexington Ave (52nd & 51st St.) in front of Jean Louis David
610 Lexington Ave (53rd & 52nd St.) in front of Subway Station
139 57th St. (Lexington & 3rd Ave.) in front of Vitamin Shoppe
130 59th St. (Lexington & Park Ave.) in front of Banana Republic

More locations, go to www.chopsticksny.com and click Distribution List

East Village — Pirka Salon
233 E 4th St (bet. Ave A & B)
212-673-6209
F $60 M $50

East Village — O Hair
19 Bleecker St (bet. Bowery & Layfayette St.)
212-614-8729
F $94 M $94

East Village — Redge Salon
263 E 10th St (bet. Ave A & 1st Ave.)
212 777-3343
F $50 M $45-

East Village — SEI-TOMOKO 02
126 E 4th St (bet. 1st & 2nd Ave.)
212 473-9320
F $35 M $35-

East Village — SEI-TOMOKO E13
240 E 13th St (bet. 2nd & 3rd Ave.)
212 533-6613
F $35 M $35-

East Village — Shizeo
227 E 6th St (bet. Ave B & C)
212-777 2128
F $65 M $65

East Village — Takamichi Hair
35 Great Jones St 7 Fl (bet. Bowery & Lafayette
212 420 7579
F $100- M $95-

East Village — Ueno Salon
408 E 9th St (bet. Ave A & 1st Ave.)
212-505 7773
F $60 M $60-

East Village — Ya-C Salon

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available. C
225 E 5th St (bet. 2nd & 3rd Ave.)
212-529-0355 www.ya-csalon.com
F $75 M $75

Lower Mhn — Hoshi Coupe Soho
103 Prince St (bet. Sullivan & MacDougal St.)
212.255-0770
F $70 M $60-

Lower Mhn — Lotus Salon North Moore
34 North Moore St (bet. Varick & Hudson St.)
212 219-3539
F $100 M $80

Lower Mhn — Lotus Salon Prince St
7 Prince St (bet. Bowery & Elizabeth St.)
212-219-9293
F $90 M $75

Lower Mhn — Lotus Salon Reade St.
141 Reade St (bet. Greenwich & Hudson St.)
212-608-7788
F $100 M $70

Lower Mhn — Salon Musa

Mastermin nded by the owner and a veteran stylist, Bushi Yoshimu a Salon Musa has finally opened its door in Soho New York. The salon offers phenomenal Japanese style cutting techniques as well as color and perm treatments in a relaxing atmosphere
159 Sullivan St (bet W. Houston & Prince St.)
646-484-6033 http://salonmusa.com
F $75- M $60

Lower Mhn — Ueno Salon
219 Mulberry St (bet. Spring & Prince St.)
212 343-2233
F $65 M $60-

Brooklyn — Commune Salon & Gift
191 Grand St. (bet. Driggs & Bedford Ave.)
718-384-7412
F $60 M $50-

Long Island — Li Wave
18 Heven Ave Port Washington, NY 11050
516-883-3046
F $40 M $30

Westchester — Akane Salon
7 F Hartsdale Ave Hartsdale, NY 10530
914-948-0216
F $55 M $45-

Westchester — Hair Studio NAKA
267 Halstead Ave Harrison, NY 10528
914-835-0045
F $60- M $50-

Westchester — Hiro's Hair Salon
59 Purchase St. Rye NY 10580
914-921-3935
F $60 M $50

Westchester — Momotaro
2 Spencer Pl 2 Fl Scarsdale NY 10583
914-472-6667
F $60- M $50-

Westchester — Salon Susen
19 E. Hartsdale Ave Hartsdale NY 10530
914-948-7475
F $40 M $30

New Jersey — Akane Salon
2024 Center Ave Fort Lee NJ 07024
201-461-9644
F $40- M $30-

New Jersey — Katsako Salon
2039 Lemoine Ave Rsmt. Fort Lee NJ 07024
201-585-8658
F $60 M $40

New Jersey — Michi Beauty Salon
565 River Rd Edgewater NJ 07020
201-941 1999
F $50- M $40-

New Jersey — Salon Toma
1817 Parker Ave Fort Lee NJ 07024
201-346-0601
F $50 M $45

New Jersey — Tosh Hair Supreme
1050 Lemoine Ave Fort Lee NJ 07024
201-461-9642
F $45 M $40

SPA

Upper East — Tsunomi Day Spa
206 E 60th St 2Fl (bet. 2nd & 3rd Ave)
212-629-5869
$90

Midtown West — Excy Laser Hair Removal
147 W 35th St (bet. Broadway & 7th Ave.)
212 695-1888
Upper lip $50

Midtown West — Nihon Day Spa
15 W 44th St 10 Fl (bet. 5th & 6th Ave.)
212-575-7682
$40

Midtown West — SHIZUKA New York
7 W 51st St 6th Fl (bet. 5th & 6th Ave.)
212-644-7400
Skincare

Midtown East — Lavendal Laser Cosmetics
18 E 41st St (bet. Madison & 5th Ave.)
212-683-0041
Initial $45/h

Midtown East — MOONFLOWER SPA
8 E 41st St 3 Fl (bet. Madison & 5th Ave.)
212 883-8726
$75 /h

Korea Town — Aura Wellness Spa
49 W. 33rd St (bet. 5th Ave & Broadway)
212-695-9558
$70-

Korea Town — Salon Serenity
16 W. 33rd St (bet. 5th Ave. & Broadway)
317 528-1924
Nail Art $5/ea

Chelsea — Fabylous Living
145 W. 26th St 5 Fl (bet. 6th & 7th Ave.)
212-275-0659
Colonic $100

Chelsea — Mist Beauty
145 W. 26th St. 3 Fl (bet. 5th & 7th Ave.)
212-643-3447
Facial $45-

Chelsea — New York Electrolysis

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hairs!
19 W. 21st St. #904 (bet. 5th & 6th Ave.)
917-210-4388 ext 101 www.electrolysisny.com
$50- /15min

Chelsea — Supple Spa
55 W 19th St 2 Fl (bet. 5th & 6th Ave.)
212-929-5946
$65 /h

East Village — TAMAGO Skincare
236 E. 13th St. (bet. 2nd & 3rd Ave.)
212-505-1588
$40 /h

Lower Mhn — Corsea Beauty Center
121 Baxter St (bet. Canal & Hester St.)
212-941-7118
$45 /h

Lower Mhn — Facial Spa
170-172 Canal St #303 (bet. Mott & Elizabeth St.)
212-925-5114
Facial $38/45min

Lower Mhn — KSS BEAUTY SPA
187 Centre St (bet. Canal & Howard St.)
212-966-9531
Mini-Facial $30

Lower Mhn — NY Chinatown Nutrition Ctr
9 E. Broadway #301 (at Catherine St.)
917-822-0310
Weight Loss

Lower Mhn — Spring Thyme Wellness Spa
75 Nassau St. (bet. John & Ellison St.)
212-385-4373
$40

Queens — este de doroako
119-43 Union Tpk Forest Hills, NY 11375
917 886-4004
Whitening $60

Queens — Spa Castle
131 10 11th Ave College Point, NY 11356
718-939-8300
$35

Westchester — este de doroako
21 Lake St White Plains, NY 10603
917 586-4004
Lift up $90

New Jersey — Kiag SPA Fitness
321 Commercial Ave Palisades Park, NJ
201-347 9955
$35

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General Ad 03/03/11 (Thu)

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or email us at adsales@chopsticksny.com

Health Guide

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SHIATSU

Upper West — Ynnr Tran Self

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501 Seventy Row (at Amsterdam Ave.) 212-678-4251 http://web.me.com/yukotakeuchi/Shiatsu/ | $75 /60min

Upper East — Tsunami

208 E 60th St 2Fl (bet 2nd & 3rd Ave) 212-628-5868 | $90 /60min

Midtown West — Osaka Health Spa 46

37 W 46th St (bet 5th & 6th Ave) 212-575-1303 | $100 /80min

Midtown West — Osaka Health Spa 56

50 W 56th St #2A (bet. 5th & 6th Ave) 212-956-3422 | $120 /60min

Midtown West — Shinn de Tokyo

200 W 57th St #1306 (at 7th Ave) 212-757-2187 | $70 /60min

Midtown East — Suzuki Shiatsu

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141 E. 55th St. 2E (bet. Lexington & 3rd Ave) 212-857-3114 www.downsetter.com | $110/ 60min

Midtown East — Ense Shinn

18 E. 41st St. #26 (bet. Madison & 5th Ave.) 212-661-5161 | $40 /25min

Midtown East — Endo Seitai Shiatsu

18 E. 41st St. 1 Fl (bet Madison & 5th Ave) 212-683-0041 | $60 /30min

Midtown East — IDD HOLISTIC CENTER

Do Holistic Center offers shiatsu massage, traditional Japanese acupressure massage that will relieve you of physical pain and stress. 20 min dry sauna and a shower included with a shiatsu massage. Two-for-one weekend special (sauna & shiatsu) is $105

9 E. 45th St. 1 Fl (bet. Madison & 5th Ave.) 212-599-5300 www.iddcenter.com | $80 /60min

Midtown East — Kunkodo Inc

211 E 53rd St (bet 2nd & 3rd Ave) 212-980-0088 | $60 /60min

Midtown East — Pilai Thai Mnssage

211 E 43rd St (bet 2nd & 3rd Ave) 347-806-4656 | $100 /90min

Chelsea — Cowficks Japan

137 W 19th St (bet 6th & 7th Ave) 212-367-2123 | $40 /30min

Chelsea — OHASHI INSTITUTE

147 W 25th St. 6 Fl (bet. 5th & 7th Ave) 800-810-4190 | $45-85 /60min

East Village — Knisy

229 E 9th St 2Fl (2nd Ave & Stuyvesant St) 212-253-6171 | $45 /60min

Lower Mhn — Health Trail CD

23 Fell St 2 Fl (bet Mott & Doyers St) 212-401-9212 | $40 /60min

Lower Mhn — Howard's Beauty Salon

34 Howard St. 2nd Fl (Broadway & Crosby) 212-625-8956 | $50 /60min

New Jersey — Endo Seitai Shiatsu NJ

23 Kingsland St. 2 Fl Nutley NJ 07110 973 284-0945 | $60 /30min

ACUPUNCTURE

Upper West — Dr Hong

477 Broadway (bet. 120th & 122th St) 646-239-3322 | $80 /30min

Upper East — Herbal Fairy Spa

225 E 94th St. #7 (bet. 2nd & 3rd Ave.) 212-266-3698 | $80 /60min

Midtown West — Eileen Chan

119 W 57th St. #511 (bet. 6th & 7th Ave.) 212-974-2880 | $100 /60min

Midtown West — Nihon Medical Group

15 W 44th St 10 Fl (bet 5th & 6th Ave.) 212-575-8910 | $60 & up

Midtown West — NY Acupuncture & Herbs

250 W 57th St. #1330 (at Broadway) 212-262-3698 | $100 /visit

Midtown West — Risnkn Blonstein

138 W 42nd St #511 (bet. Broadway & 6th Ave.) 516-457-3656 | $65 /visit

Midtown West — Yamaguchi Acupuncture

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161 W 54th St #21 (bet 6th & 7th Ave.) 212-246-7599 www.yamaguchi-acupuncture.com | Acupuncture

Midtown East — Acumed Center

150 E 56th St #1C (bet. 3rd & Lexington Ave.) 212-891-8177 | $90 /90min

Midtown East — Amy Nature Center

137 E. 47th St. (bet. 3rd & Lexington Ave.) 212-317-2720 | $80 /visit

Midtown East — Chnn Ynnn Li

141 E. 55th St. #3D (bet. 3rd & Lexington Ave.) 212-750-8384 | $80 /visit

Midtown East — Fujin Shimukugu LAc

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18 E. 41st St. 1Fl (bet. 5th & Madison Ave.) 212-freq-0041 www.41stmed.com | Acupuncture

Chelsea — Love & Compassion

40 W 21st St. 7 Fl (bet. 5th & 6th Ave.) 212-242-8701 | $140 /120min

Chelsea — SuHu Natural Health

1 Union Sq W #715 (at E 14th St) 212-691-0291 | $80 /visit

Queens — Chin Kei

133-47 Sanford Ave #1G Flushing, NY 11355 718-961-7222 | $60 /45min

Long Island — Kimnre Acupunctum

515 Lakeville Rd New Hyde Park, NY 11040 516-775-0778 | $80/acu $40/ear

OOCTOR

Upper East — Fny M Ohsnmi MD

1177/119 E. 94th St. #1B (bet. Lexington & Park Ave.) 212 289-8121 | Internist

Upper East — Luis Fujimoto DDS

800 5th Ave #303 (bet. 61st & 62nd St.) 212 315-3138 | Dentist

Midtown West — Anshin Medical Health

96 W 44th St. #303 (bet. 5th & 6th Ave.) 212-730-3010 | General Clinic

Midtown West — Dr Grace E Jenn, D.D.S

45 Rockefeller Plaza #1810 (bet. 50th & 51 St.) 212-247-8421 | Dentist

Midtown West — M. Snnnda MD

200 W 57th St. #605 (at 7th Ave.) 212-977-9767 | OBGYN

Midtown West — Nihon Medical Group

15 W 44th St. 10 Fl (bet. 5th & 6th Ave.) 212-575-8910 | General Clinic

Midtown East — 41st Street HealthCore

Dr. Elisabeth Cho presides over a multidisciplinary clinic offering services in Internal Medicine Gastroenterology Gynecology Urology Infertility IVF Ophthalmology Hemorrhoids Pain Management Podiatry Dermatology Lasers Fraxel and BOTOX

10 E. 41st St. 1st Fl (bet. 5th & Madison Ave.) 212-683-0041 www.41stmed.com | General Clinic

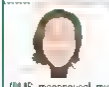
Midtown East — Hnruyn Fujiwaki PhD

10 E. 41st St. #4D (bet. Madison & 5th Ave.) 212-289-2627 | Psychologist

Midtown East — Hiroshi Kimnrn

30 Central Pk S. #3D (bet. 5th & 6th Ave.) 212-486-1121 | Dentist

Midtown East — IDD HOLISTIC CENTER



Do Holistic Center specializes in "Iempo" Eastern herbal medicine and provides treatments for physical and psychological problems unique to females (PMS, menopause), migraines, allergy and constipation. A 30-min consultation is $20 (reg. $90) for new patients

9 E. 45th St. 9Fl (bet. Madison & 5th Ave.) 212-599-5300 www.herbjapan.com | Herbal Medicine

Midtown East — Kyn Nnkamnre DDS

20 E. 49th St. #501 (bet. Madison & 5th Ave.) 212-445-1121 | Dentist

Midtown East — Mitsugn Shimmyn

345 E. 37th St. #203 (bet. 1st & 2nd) 212-867-5700 | Optometrist

Midtown East — Dversen Jnpnnese Clnic

11 E. 47th St. 2 Fl (bet. Madison & 5th Ave.) 212-223-3777 | General Clinic

Midtown East — Ymnngnta Dnntal

230 Park Ave #525 (bet. 45th & 46th St.) 212-687-1188 | Dentist

Korea Town — Japanese Medical Practice

55 E. 34th St. 2 Fl (bet. Park & Madison Ave.) 212-889-2118 | General Clinic

Chelsea — Hnrnnn Mnynmnto SW

364 W. 18th St. #3C (bet. 8th & 9th Ave.) 347-403-3508 | Social Worker

New Jersey — Edgewnter Fnmily Care

725 River Rd. #202 Edgewater NJ 07020 201-943-4040 | General Clinic

New Jersey — Evergrenn Pndiatrics

1355 15th St. #150 Fort Lee, NJ 07024 201-224-3344 | Pediatrics

New Jersey — Jnpnnese Womn's Center

870 Palisade Ave. 3 Fl Teaneck, NJ 07666 201-747-2284 | OBGYN

New Jersey — New Jersey Clinic

2231 Lemoine Ave Fort Lee, NJ 07024 201-944-1008 | General Clinic

New Jersey — Otsukn Shikn

1017 Park Ave Fort Lee, NJ 07024 201-461-0130 | Dentist

OTHER

Midtown East — Dnin Center

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141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) 212-897-3114 www.downsetter.com | Seitai

Midtown East — Gyrotonic Exercise

18 E. 41st St. (bet. Madison & 5th Ave.) 212-683-0041 | $60/ session

Upstate — Body By Chizuru

40 Memorial Hwy New Rochelle, NY 10801 917-699-9670 | Personal Trainer

Illinois — June Bnes

1330 S1 James St. Palatine IL 60067 800-567-0514 | Health Product

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FOCUS ★ MARTIAL ARTS

CONTROLLING AGGRESSION WITHOUT INFLICTING INJURY: AIKIDO'S ART OF PEACE

The history of Japan is punctuated by original forms of martial arts and combat techniques responding to the need of the era. In the early 20th century, Morihei Ueshiba, also know as Great Teacher O-Sensei, came to realize that the need for a peaceful resolution of conflict was a necessity for his contemporaries. As an intense spiritual person, he created a martial art capable of bringing compassion against aggression. With a concept so paradoxical to my western mind, I was curious to participate in an aikido training with Yamazaki-Sensei, 4th dan aikikai and international jazz musician!

Located on the Upper East Side, Shoho Dojo, affiliated with Aikido Kobayashi Dojo, is an intimate training facility that welcomes students from all ages and all walks of life. The weekly schedule alternates kid's classes with "Aikido all Levels" (adults) classes. The kid's class focuses on training and agility games. Both are subtly mixed to keep the young students interested during the full hour. Adult students participate in the training for various reasons, from self-defense to a healthy work-out, but they all share the philosophy of aikido – "true victory is victory over oneself." Aikido represents a lifestyle respectful of one's body and mind. During class, the aikido-ka (people who practice aikido) will not only practice waza (techniques), but also stretching exercises, breathing exercises and zazen (sitting meditation).

Yamazaki-sensei explains that the training must complement individual life. It is through self-control that one can enjoy a harmonious way of life. As O-Sensei himself envisioned the practice – "Training should always be conducted in a pleasant and joyful atmosphere. When mind and body are jointly relaxed and centered, a superior form of functioning begins to manifest itself."

Each student is extremely cautious of his/her partner; it is never about fighting but about embracing the energy and redirecting it. In aikido, there are only 3 belt-colors for adults, white for students, black for the masters and recently brown (right before black). Entering the dojo and being paired with a partner whose rank is not displayed is a very humbling experience. He holds my safety in his hands, and I hold his. Both should not assume anything about each other, the only goal is to practice with compassion and respond to universal desire of harmony.

I got the honor of practicing with Yamazaki-sensei's assistant Kim Johnston, black belt and graceful aikido-ka. Each waza is precise, powerful and controlled. Most of the movements are circular, the goal being to distance oneself from the attacker while gently controlling him. The power that a reverse stretch of the wrist or the arm allows is mind-blowing. The size or strength of the attacker does not matter when the opponent's energy is redirected and the balance is broken. Despite the understated superiority of Johnston-sensei who majestically pulls me to the floor, face on the tatami and arm bent backward, I cannot help but notice that the harmonious coordination of movements produces enjoyable choreographic effects!

Fully integrating the philosophy of aikido in one's life requires time and practice. Despite my initial doubts and minimal practice, I experienced this inner peace and devoted care towards my partners. Free of trophies or medals, I know that my deeper reward was to embrace the group's energy and stay positive in all situations.

—Reported by *Ruth Berdah-Canet*

Aikido of New York City Shoho Dojo
350 E. 92nd St., (bet. 1st & 2nd Aves.) New York, NY 10128
TEL. 646 509-9212
www.aikidonyc.com / info@aikidonyc.com

1. Yamazaki-sensei runs Shojo-Dojo since 2001. **2.** The children are having fun while learning about the principles of aikido. **3.** The basic waza is for the receiver of the technique uke to initiate an attack against the person who applies the technique tori. **4.** The jo is a wooden stave used in aikido weapons training. It is intended purely for training purposes.

School Guide

The following is a list of schools where you can learn Japanese culture.

Coupon available at www.chopsticksny.com

LANGUAGE

Upper West — Columbia University — Japanese
2960 Broadway (bet 114th & 115th Sts.)
212-854-1754

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.)
212-678-4251

Upper East — Hunter College — Japanese
695 Park Ave (bet. 68th & 69th Sts.)
212-772-4000

Upper East — Japanese Study Hall NY — Japanese
510 E. 80th St. (bet. E. End & York Ave.)
917-607-2817

Upper East — Musical Kids International — Japanese
1290 Lexington Ave (at 88th St.)
212-996-5854

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.)
646-345-3777

Midtown East — Amity Language Institute — Japanese
124 E. 40th St. #203 (Lexington & Park Ave.)
212-697-9374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.

340 Lexington Ave. 17 Fl. (bet. 41st & 42nd Sts.)
646-340-4377 www.hillslearning.com

Midtown East — ibec language institute, inc. — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st Sts.)
212-867-2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1258

Midtown East — Language House — Japanese
545 5th Ave. #910 (at 43th St.)
212-643-5455

Midtown East — PC Tech — Japanese
317 Madison Ave. #900 (at 42nd St.)
212-808-4754

Midtown East — Konsert New York — Japanese
216 E. 49th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-5700

Chelsea — ABC Language Exchange — Japanese
146 W. 23th St. #5E (bet. 6th & 7th Ave.)
212-663-7590

East Village — NYCNDA — Japanese

Provides immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. Their activities include: playmusic songs crafts, games and story time. Visit their website for full details and additional programs! Daycare ages 3-5years

315 E. 5th St. #1R (bet. 1st & 2nd Ave.)
646-334-7426 www.nycnda.com

Chelsea — Teeri — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2800

Gramarcy — Baruch College — Japanese
55 Lexington Ave. (bet. 24th & 25th St.)
646-312-1000

Lower Mhn — New York University — Japanese
145 4th Ave. (bet. 13th & 14th St.)
212-998-7200

Lower Mhn — Trineca Language — Japanese
22 Hudson St. (bet. Hudson & Greenwich St.)
212-213-3833

Westchester — GoINihonGo Language — Japanese
PO Box 33 White Plains, NY 10605
914-255-5288

Westchester — Int'l Lifelong Education — Japanese
531 Central Park Ave. Scarsdale, NY 10583
914-723-7900

Upstate — Cornell University — Japanese
130 Stewart Ave. Ithaca, NY 14850
607-254-4636

Connecticut — Fairfield University — Japanese
1073 N. Benson Rd. Fairfield, CT 06824
203-254-4000

New Jersey — Japanese-American Society of New Jersey

Their language program is taught by highly trained instructors who certified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jnsnj.com — Japanese

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TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 60th St. #6K (bet. 3rd & Lexington Ave.)
212-757-5748

Upper West — Seiko Shodo — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 9th dan – the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Rokuga (ink painting) meetings are also held. Email seikou5102000@gmail.com for more detail.

315 W. 61st St. (at West End Ave.)
212-247-2569 www.seikoushodou.com

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-5115

Upper East — Urasenke Chasoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-988-5161

Midtown West — Ellie's NY Floral Design — Ikebana
15 W. 44th St. 11 Fl. (bet. 5th & 6th St.)
212-661-3699

Midtown West — N.Y. Togei Kyoshitsu — Pottery

N.Y. Togei-Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional art stones, aesthetics and functional ty of toge. 2.5 hour trial class is $35. Unlimited studio use for open studio members.

3 W. 30th St. 3 Fl. (bet. Broadway & 5th Ave.)
212-268-1711 www.nytogei.com

Midtown West — NIHONWASOU USA — Kimono
1410 Broadway #2810 (bet. 39th & 35th St.)
212-869-0500

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown East — Lotus Books and Gifts — Ikebana
151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.)
212-744-5123

Chelsea — The Ohashi Institute — Shiatsu
147 W. 25th St. 6 Fl. (bet. 6th & 7th Ave.)
800-810-4190

West Village — Kobo School of Sumi-E — Calligraphy
84 MacDougal St. (at Houston St.)
212-673-5190

Lower Mhn — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-8769

Lower Mhn — Kumisen Katade — Dance
220 Boulevard Glen Rock, NJ 07452
201-444-0511

Lower Mhn — The Kimono House — Kimono
162 Spring St. (at Thompson St.)
212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance

The school offers Okinawan dance and singing classes in both traditional and folk styles. Junko would like to hear from singers interested in learning Okinawan songs to participate in Okinawan music performance with her. Contact for a free trial lesson.

242 17A Oak Park Dr. Douglaston, NY 11362
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Japan — Ikebana International — Ikebana
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212-724-7037

Japan — Ohara School — Ikebana
OharaNYC@aol.com
201-385-0353

MARTIAL ARTS

Upper West — Aikido Up Hera — Aikido
3 Henshaw St. (Rivers de Dr. & Dyckman St.)
646-483-8700

Upper West — Kokushi Budo Institute — Judo
337 Rivers de Dr. (bet. 105th & 106th Ave.)
212-666-8777

Upper West — Shorinryu Matsubayashi — Karate
131 W. 72nd St. #2R (Columbus & Amsterdam)
212-875-4826

Upper West — Shotokan Karate-Do NY — Karate
2121 Broadway 4 Fl. (at 74th St.)
212-799-5500

Upper West — UWS Kenshikai Karate — Karate
329 Columbus Ave. (bet. 100th & 101th St.)
917-231-0467

Upper East — Aikido Shoko Dojo — Aikido
350 E. 52nd St. (at 1st Ave.)
718-509-9212

Upper East — Kazuo Karate Dojo — Karate
1796 3rd Ave. (at 99th St.)
212-828-5678

Upper East — Ultimate Karate USA — Karate
1950 3rd Ave. 3 Fl. (at 107th St.)
212-426-4666

Upper East — WTKO Honbo Dojo — Karate
206 E. 63rd St. (bet. 2nd & 3rd Ave.)
212-207-1307

Midtown West — New York Budokai — Kendo
520 8th Ave. 16 Fl. (bet. 36th & 37th St.)
917-621-1440

Midtown West — Shinjiebukan Shorin Kyu — Karate

Traditional Okinawan Karate — The Shinjinbukan School was founded by Onaga Yoshimitsu Kancho in Okinawa, Japan. The New York Branch is a private Dojo offering classes to a selected group of students of all ages. For an appointment, contact Sensei Jimmy Moore.

539 8th Ave. #307 (bet. 35th & 36th St.)
917-400-5183 www.shinjinbukan.com

Midtown West — Shiokyokushinkai NY — Karate
260 W. 36th St. 3 Fl. (bet. 7th & 8th Ave.)
646-235-0283

Midtown East — Kenshikaikan Karate — Karate
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.)
212-756-9600

Midtown East — KYOKUSHIN KARATE NY Branch — Karate

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Midtown East — N.Y. Shorin Ryu Karate — Karate
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212-690-9600

Chelsea — Bond Street Dojo — Aikido
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.)
212-477-0699

Chelsea — O Dojo — Karate
151 W. 26th St. 5 Fl. (bet. 6th & 7th Ave.)
212-537-5441

Chelsea — Eizaoryu Jujitsu Biwako — Jiu Jitsu
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.)
212-260-0927

Chelsea — New York Aikikai — Aikido
142 W. 18th St. 2 Fl. (bet. 6th & 7th Ave.)
212-242-6246

Chelsea — Shu Bodo Kai Aikido — Aikido
77 8th Ave. Bsmt. (at 14th St.)
212-691-1378

Chelsea — Shorinji Kempo NYC Branch — Karate
151 W. 26 St. 6 Fl. (bet. 6th & 7th Ave.)
917-721-8729

Chelsea — Tiger Schulmann's — Mix
39 W. 19th St. (bet. 5th & 6th Ave.)
800-620-3871

Chelsea — U.S. Bodo Kai-Kan — Karate
110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.)
212-807-7336

Chelsea — World Kaeraikai Karate — Karate
4 W. 19th St. 3 Fl. (bet. 5th & 6th Ave.)
212-677-7228

Chelsea — World Dyama Karate — Karate
35 W. 31st St. 11 Fl. (5th Ave. & Broadway)
212-629-7709

Chelsea — World Seido Karate — Karate
51 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-924-0511

East Village — Karate Hoenio Dojo — Karate
58 E. 11th St. 5 Fl. (Broadway & University P.)
212-505-3656

East Village — New York Jiu Jitsu — Jiu Jitsu
666 Broadway Bsmt. (at Bond St.)
212-343-8310

Lower Mhn	**Ken Zen Institute** 54 Thomas St. (bet. Church St. & W. B way) 212-406-8104	**Kendo**
Lower Mhn	**Oishi Judo Club** Develop fitness knowledge and confidence in a challenging and friendly atmosphere. You will learn a martial art that combines coordination, focus and the ability to NOT hurt your opponent as well as the benefits your health, self-discipline and self-defense. 547 Greenwich St. (bet. Charlton & Vandam St.) 212-675-6950 www.oishi-judo.com	**Judo**
Brooklyn	**Arkido of Park Slope** 555 5th Ave. (at 15th St.) 718-788-5932	**Arkido**
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Staten Island	**Judo & Jujutsu Onyx** 3902 Amboy Rd. Staten Island, NY 10308 718-513-0150	**Judo**
New Jersey	**KYOKUSHIN KARATE NJ Branch** 350 Old River Rd. 2Fl. Edgewater, NJ 07020 212 947-3334	**Karate**
New Jersey	**Ridgewood Karate School** 30 Cottage Pl. Ridgewood, NJ 07450 201 447-2272	**Karate**
New Jersey	**Yoshitsunn Jujutsu Kai** 434 Broadway Bayonne, NJ. 07002 201-725-9013	**Jiu Jitsu**

OTHER

Upper East	**MATHnyc** MATHnyc is run by Susanne V. Skok, a private Mathematics tutor with over 15 years experience tutoring mathematics in New York City. She has degrees in Mathematics and Economics and is a former teacher and governess. Great with kids and teens. 480 E. 78th St. (bet. York and 1st Ave.) 212 203-9272 www.MATHnyc.com	**Math**
Upper East	**Saori Weaving Arts** 227 E. 77th St. 4E (bet. 2nd & 3rd Aves.) 212-722-2595	**Other School**
Midtown West	**Mud Sweat & Tears** 454 10th Ave. (at 40th St.) 212-374-9121	**Pottery**
Midtown West	**The Nippon Club** 145 W. 57th St. (bet. 6th & 7th Ave.) 212 581 2223	**Dance**
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Midtown West	**Toho Shoji N.Y.** 940 6th Ave. (bet. 36th & 37th Ave.) 212-689-7465	**Jewelry Making**
Midtown East	**Lavender Laser Cosmetic** 18 E. 41 St. 1 Fl. (bet. 5th & Madison Ave.) 212-683-0041	**Other School**
Chelsea	**COBU** 68 W. 14th St. 3Fl. (bet. 5th & 6th Ave.) 917-304-2722	**Japanese Onsen**
Chelsea	**Sachiyo Ito & Dance Co.** 405 W. 23rd St. #4G (at 9th Ave.) 212-627-0265	**Dance**
Brooklyn	**forte>piano studio** www.akikosasaki.com/forte-p anostudio.htm 917-622-0395	**Piano**
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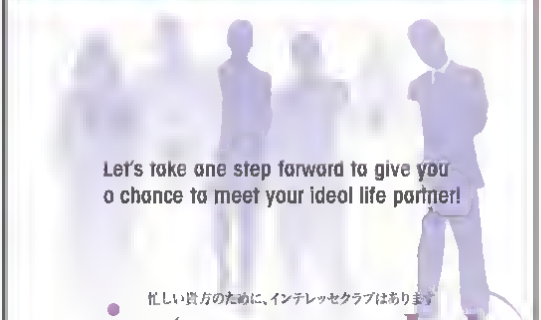

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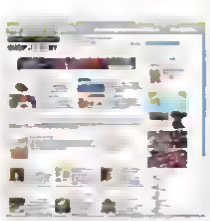

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SENSEI INTERVIEW, VOL.10

"MY GOAL IS FOR THEM TO FEEL LIKE THEY ACCOMPLISHED SOMETHING."

Yoichi Fukui (Tenri Cultural Institute of New York)

What is your advice for people who want to learn Japanese?

Learning any language is more than just the words themselves: there is a culture behind them that students can enjoy searching for. For example, in English you say "hot water" but in Japanese we use the word "oyu." For us it would be as strange to call it "hot water" as it would be to say "hot ice cream." These kinds of discoveries are fun for students.

What is your philosophy of teaching Japanese?

I put myself in their shoes in order to think about their individual needs. I also watch their reactions to see if my teaching has been effective, and if not I adjust. My goal is for them to feel like they accomplished something by the end of class, not to go home discouraged.

What are the unique ways of teaching Japanese at your school?

I emphasize "bottomless kindness" in dealing with students, and this is not only during class but outside as well. They should feel free to discuss whatever, whenever. We are able to give this attention due to the small 5-6 person class size. We have a summer training at the affiliated Tenri University in Japan, and students who are interested can study abroad there for longer periods as well.

How do you encourage students if they encounter difficulties?

I think there are two reasons students hit a wall. One is that due to differences between Japanese and their native languages, they have trouble understanding. In this situation, I see where they're stuck and if I am able to find the cause, I can clarify for them. The other reason is a lack of foreign language aptitude, and in this case I slowly introduce the basics while encouraging them.

Tenri Cultural Institute of New York
43A W. 13th St. (bet. 5th & 6th Sts.) New York, NY 10011
TEL. 212-645-2800 / www.tenri.org

FUKUI-SENSEI'S MINI LESSON

"... wa nan desuka"

This simple yet versatile phrase means, "What is ___?" If a student doesn't know how to say something in Japanese, they can just point to the item and use this sentence. If they add "Nihongo de ___" to the beginning of the phrase, it becomes "What is ___ in Japanese?" This expression can be used as your language skills get better.

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Japanese Book Ranking (data provided by Kinokuniya Bookstore)

MODERN MYSTERIES GO STRONG IN PAPERBACKS

HARDCOVER TOP 5 IN JAPAN (1/10-16)

Book title	Author	Publisher
1. Kyuusei no Hou	*Ryuho Okawa*	Koduku no Kagaku
2. Kujikenaide	*Toyo Shibata*	Asuka Shinsha
3. Moshi Koukou-yakyuu no Joshi Manager ga Drucker no "Management" o Yondara	*Natsumi Iwasaki*	Diamondosha
4. Bamu to Kero no Mori no Koya	*Yuka Shimada*	Bunkaido
5. Eiyou Tappuri Rakuchin! Cooking Recipe	*Mariko Tsuruta*	Gentosha

THE MONTHLY PICK

EIYOU TAPPURI RAKUCHIN! COOKING RECIPE
The cookbook highlights recipes using a silicon steamer. The new kitchen tool effectively makes the moisture in each ingredient evaporate and causes convection inside the steamer. This allows you to cook much faster and easier, and each ingredient retains its nutrition. What you do is put ingredients into the silicon steamer and microwave them. (Rank #5)

PAPERBACK TOP 5 IN JAPAN (1/10-16)

Book title	Author	Publisher
1. Dying Eye	*Keigo Higashino*	Kobunsha
2. Ubasute no Sato	*Yasuhide Saeki*	Futabasha
3. Anokoro no Dareka	*Keigo Higashino*	Kobunsha
4. Unmei no Hito-3	*Toyoko Yamsaki*	Bungei Shunju
5. Golden Slumber	*Kotaro Isaka*	Sinchosha

THE MONTHLY PICK

DYING EYE
On his way home from work, Shinsuke Amemura was hit on the head and lost partial memory. Since then, strange things keep happening around him one after another. All these odd events seem to be related to his lost memory. He was involved in a traffic accident and indirectly killed a woman in the past. With a horror element, the mystery will leave you with a gruesome aftertaste. (Rank #1)

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What on Earth?

招き猫

MANEKI NEKO

In front of Japanese shops, you might have seen a ceramic cat raising a foreleg and often holding an oval gold coin. These statues are called Maneki Neko (literally Beckoning Cat, though often known as Lucky Cat in English) and they are thought to bring good fortune.

There are various stories regarding the origin of the Maneki Neko. One of them is based on the experience of Edo period daimyo lord, Naotaka Ii at Gotokuji Temple. While Naotaka was passing through a shoddy temple, a pet cat of the temple was beckoning him. Right after he entered the temple, a thunderstorm struck. He took shelter from the rain in the temple and got to know the priest. Naotaka was impressed by the priest's character and donated money to the temple. The temple eventually became the Ii family temple. Because of this, the temple prospered. Appreciating the cat, the priest built Shoubyoudo, (the Beckoning Cat Building), and put up a white ceramic statue of a beckoning cat, the first Maneki Neko. The Maneki Neko in Gotokuji is white, raises its right foreleg, and has no coin. This style is based on Ii's family thought, typical of samurai families of that time: the left hand is unclean and that the Maneki Neko gives an opportunity but it depends on the individual to turn that opportunity into good fortune.

If you see a Maneki Neko, observe the Japanese beckoning gesture: hand raised with the palm out with a cupping of the hand and a slight waving of the fingers back and forth. Actually this is similar to the English gesture that means "get away" or "shoo, shoo". In fact, an American version called the Dollar Cat has been created which shows the typical western beckoning gesture, showing the back of the hand palm up with a waving of the fingers.

Today, there are many different varieties of Maneki Neko with different meanings. A cat raising the right foreleg brings money and raising the left foreleg brings friends. In addition, each color has a different purpose. The most popular calico and white Maneki Neko brings good luck. The black one protects against evil, the red one helps avoid illness, the gold one attracts money, and the pink one aids one's love life. Recently, Maneki Neko is increasingly visible in the West, appearing on album covers, and in video games, TV commercials and popular novels. Rooted in Japanese culture and tradition, Maneki Neko is beloved throughout the world.

Magnificent Views of Mt. Fuji and Relaxation in Hot Springs

Japanese souls are soothed by 12,388 foot Mt Fuji with its beautiful cone-shape and a perpetually snow-covered summit The mountains of Hakone with their precipitous slopes that are called the "steepest roads under heaven" provide a gorgeous view of Mt. Fuji During the Edo Period this area prospered as an inn town, and due to the large amount of hot springs many people came to visit for their therapeutic properties Today the area is bustling as one of the sightseeing spots that is a day trip from Tokyo Every year 20 million tourists and 4 5 million overnight guests make their way to this area If you spend the night, you can take your time soaking in the hot springs looking at Mt Fuji from a variety of angles and savoring the local food JTB offers many tours but its 2-day 1-night tour that showcases the best of both Mt. Fuji and Hakone is particularly popular

This tour includes a guided visit to Mt. Fuji and a stay in a hotel with picturesque views of Hakone Departing from Tokyo, you will head towards Mt. Fuji/Hakone via a sightseeing bus * The bus will drop by the Fuji Visitor Center, Mt. Fuji 5th Station At Ashinoko (Lake Ashi)**, tour participants can take a cruise and at Hakone-en they will enjoy the panoramic view from Mt. Komagatake Ropeway After the tour, you will have a chance to enjoy bathing in the hot springs On the second day, participants will have free time until their bullet train leaves to explore the Hakone area

One way you will definitely want to spend your free time in Hakone is on the Hakone Mountain Railway Because it climbs steep slopes, it employs a switchback system and climbs the mountains slowly in a zigzag fashion There are 3 switchbacks and at those times the conductors and drivers switch When the route was constructed in 1919 it was made so that it wouldn't damage the natural scenery, so you can enjoy the nature in Hakone National Park during the ride

If you opt to stay 2 nights or more, you can spend a night near Ashinoko and see "Reverse Fuji," the phenomenon of Mt. Fuji looking like it is upside down as it is prettily reflected on the lake's surface In order to see "Reverse Fuji" clearly, you should try to go when the waves on the surface of Ashinoko are calm, the best time being early morning until around 9 o'clock when there is no wind Also, Hakone's hot springs have 20 different types of water quality, so if time allows it is great to be able to make your way around to all of them so you can experience their varying effects.

*Visiting spot may vary depending on weather and traffic
**Ashinoko is known for its views of Mt. Fuji and its many volcanic hot springs. The lake lies on the western wall of the caldera of Mount Hakone, an active volcano Ferryboats including full-scale replicas of pirate ships traverse the lake providing sightseers with entertainment and scenic views

1 Mt. Fuji is Japan's tallest mountain. Its appearance is beautiful and it can be called the symbol of Japan 2. The Hakone Mountain Railway running through the steep mountains of Hakone goes through 13 tunnels and over 26 railroad bridges 3 The views of Mt Fuji and the mountains of Hakone from the Mt Komagatake Ropeway are superb

OMIYAGE OF HAKONE

When Japanese people go on trips they often buy omiyage or local foods and souvenirs to bring back to share with friends, family and co-workers Hakone is known for a number of unique types of omiyage that reflect its history geographic features and local climate

Kurotamago literally meaning black eggs, may look strange but have no fear, they are delicious! They are a special kind of boiled eggs called onsen tamago which are slowly cooked in natural hot springs so that the yolk becomes hard but the white remains soft The striking black color of kurotamago comes from the naturally high iron content in Hakone's hot springs which reacts with the calcium in the egg while cooking

Kamaboko (fish cakes) are popular throughout Japan but the Hakone region, particularly the neighboring Odawara is one of the most famous kamaboko producing areas in the country Blessed with an abundance of fish from the nearby coast and pure spring water from the mountains Odawara has produced high quality kamaboko for hundreds of years

Yosegizaiku is a style of intricately patterned woodwork that is a traditional craft of Hakone dating back to the Edo period The mountain forests of Hakone contain many types of trees used in yosegizaiku such as Katsura and Spindle trees The omiyage shops in Hakone are filled with bowls coasters, and boxes made in the yosegizaiku style

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Photo courtesy of Heiwa-ga-Ichiban (http://heiwa-ga-ichiban.jp/)

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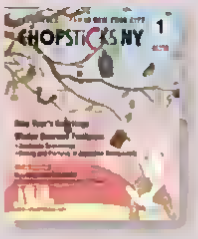

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Exhibition

Through February 26

Keiko Miyamori: Bird Cages and The Gilded Boat an Installation With Soundscape by Stevan Berkowitz

ISE Cultural Foundation

The ISE Cultural Foundation, NY Gallery will be presenting Bird Cages and the Gilded Boat by Keiko Miyamori. This new installation is comprised of Miyamori's recent sculptures and works on paper. The Bird Cages are juxtaposed with Gilded Boat, a basic canoe transformed into a dream-like vessel and embellished with classical Japanese art materials: washi paper with charcoal frottage from tree bark on the hull and a gilded interior of gold-leaf. For this installation, Steven Berkowitz presents a new sound art work created from tree bark - rubbing patterns in Keiko Miyamori's installation- turning the visible markings into an ambient "soundscape." KAMIOTO Live, sound performance by Steven Berkowitz, Hsiang-Chin Moe, and Chikara Miura, Directed by Keiko Miyamori, will be held on Feb. 3, from 6-7 pm, and a talk event on Feb. 26 from 2-3 pm.

Location: 555 Broadway, (bet. Spring & Prince Sts.)
New York, NY 10012
TEL. 212-925-1649 / www.iseny.org

January 28 – February 15 FREE

Kutaniyaki Exhibition: A Tribute to Tokuda Yasokichi III

The Nippon Gallery

The Nippon Gallery hosts the Kutaniyaki Exhibition in tribute to the late Tokuda Yasokichi III (1933-2009), one of the most famous Kutani potters. He was designated as a Living National Treasure for his mastery of his Saiyu glaze (glaze with graduation of colors) in 1997. Yasokichi III has made great efforts to develop his Saiyu technique based on old Kutani color glaze enameling techniques handed down from his grandfather. At this exhibition, twenty-five of his works from after he was designated a Living National Treasure will be on display.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.)
New York, NY 10019
TEL. 212-581-2223 / www.nipponclub.org

February 22 – 27

"RED" by Kayaku Takatsuna

Ouchi Gallery

Los Angeles based Japanese calligrapher, Kayako Takatsuna, will have a solo exhibition at Ouchi Gallery. After mastering the traditional method under her mentor, Koen Suzuki, Takatsuna achieved the technique blending contemporary elements into her calligraphy art. The exhibition "RED" will be her first solo exhibition in New York.

Location: 170 Tillary St., (bet. Duffield & Gold Sts.), Suite 507
Brooklyn, NY 11201
TEL. 347-987-4606

February 28 - March 19 FREE

Print Exhibition: Kengo Hioki

Makari

Japanese Antique store, The Makari is holding a special rubber block print exhibition by Kengo Hioki, also known as Peelander-Yellow, the front man of the Japanese action comic band, Peelander-Z. The band is famous for their powerful display of punk rock music and hilarious onstage antics. The opening reception is on Saturday Feb. 26 from 5-7pm.

Location: 97 3rd Ave., (bet. 12th & 13th Sts.)
New York, NY 10003
TEL. 212-995-5888 / www.themakari.com

Performance

January 27

Jazz Recital at The Kitano New York

Erika Matsuo

Originally from Fukuoka, Japan, New York based Jazz vocalist Erika Matsuo sings interpretations of Jazz classics as well as her own musical compositions with an innocence and range of emotion that is engaging. On Jan. 27, she will be performing 2 live Jazz shows at The Kitano New York with fellow instrumentalists, Carlton Holmes (Piano), Essiet Essiet (Bass), Juancho Herrera (Guitar), and Willard Dyson (Drums). No cover charge, but there will be a $15 minimum for drinks and food per person, per set. For reservations, or inquiries call 212-885-7119.

Location: The Kitano New York
66 Park Ave., (at 38th St.), New York, NY 10016
TEL. 212-885-7000
TEL. 212-885-7119 (Reservation)
Info: www.erikajazz.com

February 12, 13 and 18

Classical Japanese Music Live in NY and DC

Music From Japan

Music From Japan presents three concerts featuring Japan's distinctive musical culture. Music From Japan's 36th season will open at the Baruch Performing Arts

Center with "Flutes from the East and the West" on Feb 12. The concert features Kohei Nishikawa and Elizabeth Brown performing new and traditional music for Western classical flute and three kinds of Japanese flute. The concert on Feb 13 is "Song from the Spirit of Japan" featuring mezzo soprano Keiko Aoyama along with pianist Yoshio Tsukada. Aoyama sings settings of traditional folk songs. On Feb 16, Music From Japan will move to Washington D.C. and present "Japanese Spirit and Song" where all four artists above will perform.

Location: Baruch Performing Arts Center
TEL: 646-312-5073
Freer Gallery of Art, Smithsonian Institute
TEL: 202-633-1000
Info: www.musicfromjapan.org

March 4
Motoki Hirai Piano Recital
Carnegie Hall

Internationally celebrated pianist and composer Motoki Hirai will perform at Carnegie Hall on March 4th. The performance will include masterpieces by J. S. Bach, Schumann, and Chopin alongside his own works. Born in Tokyo into a highly gifted musical family, Motoki studied piano and composition with his grandfather, the eminent composer Kozaburo Hirai. He has studied at prestigious music conservatories in London, performed in the music capitals of the Far East, Europe and America, and broadcast internationally on radio and television.

Location: 152 W. 57th St., (at 7th Ave.)
New York, NY 10019
TEL: 212-247-7800 / www.carnegiehall.org

Lecture/Forum/ Film/Festival

February 6
New Year's and Setsubun Festival
International Lifelong Education

International Lifelong Education (ILE), a non-profit organization that offers Japanese and English language classes, Japanese culture classes, sports activities and more, is conducting a New Years and Setsubun Festival on Feb 6. The event will include many Japanese holiday activities such as mochi making, ceremonial bean throwing and taiko drum performance. Traditional Japanese food will be served. The purposes of the event are to provide fun and educational activities for students and provide information about the school and Japanese culture to local residents.

Location: 531 Central Park Ave., Suite 104, Scarsdale, NY 10583
TEL: 914-723-7600

February 18
Lecture on Noh Gaku with Chanting
Ikebana International - NY Chapter

Ikebana International is dedicated to the study and promotion of the art of Japanese flower arranging. They're going theatrical for their annual Japanese Culture Program when Professor Frances Broderick shares her love and expertise of Noh theater. Her talk will include the history, symbolism, beauty and meaning of Noh theater and will also feature chanting by Kazuko Monwaki. The event will begin with a Mini Flower Show of ikebana arrangements and an optional obento lunch. More details can be found at the Ikebana International – NY Chapter web site: www.ikebanany.org.

Location: The Japanese American Association
15 W. 44th St. 11th Fl., (bet. 5th & 6th Aves.)
New York, NY 10036
Info: www.ikebanany.org
TEL: 908-522-1561
info@ikebanany.org

February 19-20
The 6th Annual Coffee And Tea Festival in New York City
Starfish Jonction Productions

Starfish Junction Productions will present the 6th Annual Coffee And Tea Festival in New York City as well as the northeast Ultimate Barista Challenge competition. The Ultimate Barista Challenge is an action packed competition where baristi compete in a dueling stage of identical espresso stations hoping to be crowned the Ultimate Barista. The Coffee & Tea Festival will offer two days of fun and interactive classes/lectures/demos from well-known industry pros and pioneers. Programming highlights include topics as varied as coffee cupping & tasting, afternoon tea etiquette, making tea cocktails, and incorporating coffee into your favorite recipes, and will also include exhibitors Melitta, Tavalon Tea, Harney & Sons Fine Teas and much more. Goodie bags will be distributed to the first 1500 attendees each day. Chopsticks NY Readers will receive 1/2 off regular admission when they purchase the tickets online or bring the ad on page 64 on event day. Enter the promotion code: CHOPSTICKS to receive the discount online.

Location: 7 West New York Building
7 W. 34th St., (at 5th Ave.), New York, NY 10001
www.CoffeeAndTeaFestival.com

February 25
Dental Seminar for Kids
NYCNDA, LLC (Let's Play in Japanese)

Waterside Dental's, Dr. Clara Lee and hygienist, Ms. Egami, will join NYCNDA to educate and promote pediatric dental hygiene. Join them on Feb 25 from 4-5pm at 440 Studios. Requested donation is $5/family. All children will receive a toothbrushing omiyage (gift) bag. Registrations are required by Feb 18.

Location: 440 Studios
440 Lafayette St. (bet. Astor Pl. & 4th St.)
New York, NY 10003
Info: www.nycnda.com
info@nycnda.com (Registration)

Event

February 12
Anime Day
Kinokuniya Bookstore

On Feb. 12, Kinokuniya Bookstore will be hosting a special Anime Day event in conjunction with Viz Media, the New York Anime Festival, Samurai Beat Radio, and other great partners. At the event, there will be a Manga Custom Sneaker Drawing Workshop and panel discussion sponsored by Samurai Beat Radio, PJ POP and Hip Hop USA sneaker brand. During the Manga Sneaker Drawing you will be able to draw your favorite manga character(s) onto a sneaker. Also, The New York Anime Festival is planning to finish with one of their fun raffles with special prizes for the winners. Contact the store, or find them on facebook for updates on participants and other fun events.

Location: 1073 Avenue of the Americas, (bet. 40th & 41st Sts.)
New York, NY 10018
TEL: 212-869-1700 / www.kinokuniya.com

February 17-27
Grand Opening Anniversary Festival
Mitsuwa Marketplace

Mitsuwa Marketplace will hold a series of events to cel-

ebrate its grand opening anniversary. On Feb. 20 and 21, Otafuku will present Kansai-style okonomiyaki (Japanese savory pancake with various toppings) making demonstration and sale. On the 26th and 27th, the demonstration of making mitarashi dango (dumpling skewer coated with sugar and soy sauce) will take place and the dango will be served fresh from the grill. All through the Festival, Shochikubai sake fair will also be held. Also, during the 11-day festival, customers can enter the lottery, which has a lot of prizes including a $3,600 Mitsuwa gift coupon. Fill out the entry form available at the storefront and post it in the box.

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941-9113
www.mitsuwa.com/english

February 10-13

Soba Noodle Making Demonstration

Honda Shoten

Authentic Oku-Izumo style soba noodle producer, Honda Shoten will come to New York to give soba making demonstrations. At the following Japanese grocery stores, you'll be able to watch the masterful technique of the 5th generation of Honda Shoten, Shigeru Honda, making soba noodles. Also, at the stores people can buy pre-packaged Oku-Izumo soba noodles.

Feb. 10 (10:30 am-6:30 pm) Katagiri
Feb. 11(1:30 pm-7 pm) Sunrise Mart SoHo
Feb. 12, 13 (10:30 am-6:30 pm) Daido White Plains

Location: Katagiri
224 E. 59th St., (bet. 2nd & 3rd Aves.), New York, NY 10022
Sunrise Mart Soho
494 Broome St., (bet. Wooster St. & W. Broadway)
New York, NY 10013
Daido White Plains
522 Mamaroneck Ave., White Plains, NY 10605
Info: www.soba-h.com (Japanese only)

February 27 – March 1

Japan Pavilion at the International Restaurant & Foodservice Show of New York 2011

JETRO New York

JETRO, or the Japan External Trade Organization, presents the Japan Pavilion at the International Restaurant & Foodservice Show of New York. The Japan Pavilion will feature hundreds of new products, many never before tasted by US restaurants. Be sure to stop by to discover ingredients and tools essential to creating your own Japanese inspired cuisine. Open to food industry professionals only. To register, visit, www.internationalrestaurantny.com.

Location: Jacob K. Javits Convention Center
655 W. 34th St., (at 11th St.), New York, NY 10001
Info: JETRO New York
TEL: 212 997-0433
www.jetro.go.org / www.internationalrestaurantny.com

Happenings

Free Shampoo & Conditioner Set for Customers

Momotaro

Hair & beauty salon, Momotaro in Midtown Manhattan and Scarsdale is currently offering a free gift for customers who read Chopsticks NY. Until the end of February, Chopsticks NY readers who order any service at either salon will receive Nano Amino brand's shampoo and conditioner set as a complimentary gift. Mention Chopsticks NY to enjoy this offer.

Location: (Manhattan)
22 E. 49th St. 2nd Fl., (bet. Madison & 5th Aves.)
New York, NY 10017
TEL: 212-759-2392
(Scarsdale)
2 Spencer Pl. 2nd Fl., Scarsdale, NY 10583
TEL: 914-472-5897
Info: www.momotaronewyork.com

Chinese New Year's Sale

Feng Shui Kaisa Chusin NY

From Jan. 28-Feb. 6, Feng Shui Kaisa Chusin NY, a feng shui specialty store in Mitsuwa Marketplace, will have a Chinese New Year's Sale. During the sales period, Jade, gold rutile crystal and other feng shui items will be sold at 30% off. All consultations are available. On-site consultation for $80 (Reg. $140), House consultation for $30, Stone reading for $10, and Nine Stars astrology for $50. Also, on weekends during the sale (Jan. 29, 30 and Feb.5, 6), Chinese tea ceremonies will be conducted inside the store.

Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL: 201-941-0805 / www.fengshui-stones.com
fengshui@cybercap.com

Pamper Yourself with Valentine Special Campaign

Nihon Day Spa

At Nihon Day Spa, a Japanese facial aesthetician takes good care of each client's skin according to her/his problems and needs. From Jan. 28 to Feb. 28 the spa will hold a Valentine Special campaign, offering a 60-min. deep pore cleansing for $65. The treatment includes extraction, exfoliation, facial massage and pack. Relax yourself and rejuvenate your skin.

Location: 15 W. 44th St., (bet. 5th & 6th Aves.), 10th Fl.
New York, NY 10036
TEL: 212-575-7692

Get $50 Coupon for Signing Up for Newsletter

H.I.S.'s Destination Japan

Japanese travel agency, H.I.S.'s Destination Japan is now holding a campaign to offer a $50 coupon for your next Destination Japan tour. Simply sign up for their newsletter on the Destination Japan website with coupon code CSNYC to receive this coupon. They are currently on sale at the Tokyo Anime Freedom Tour (Mar. 22-30) and Japan Bonsai Tour (Apr. 30-May 8).

Info: www.destination-japan.com
TEL: 1-877-385-2726

Vietnamese and Thai Restaurant Offers Deals to Chopsticks NY Readers

OBAO Restaurant

OBAO restaurant, which serves authentic Vietnamese and Thai food, is offering one free Chef's Special Appetizer, which changes daily, to Chopsticks NY readers with the coupon in this issue (page 15). Also available Thursday-Saturday evenings, the 212 special includes one Chang beer ($2), one special shot ($1) and one appetizer ($2). On Monday and Tuesday evenings, cocktails are $5 and beers are $3. Sunday evenings bottles of wine are 50% off.

Location: 222 E. 53rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL: 212-308-5588
www.obaonyc.com

4th Anniversary Campaign

RH Plus Salon

Now celebrating their 4th anniversary, RH Plus Salon in Midtown Manhattan is offering two promotions for the month of February. The first promotion is 10% off all services (Valid Feb. 1- 28), and the second is the "Sunday Special", which includes color & a haircut for $99 (Valid through Feb. 27). The "Sunday Special" will be offered for only 4 Sundays, so don't miss out!

Location: 805 3rd Ave. 2nd Fl., (bet. 49th & 50th Sts.)
New York, NY 10022
TEL: 212-644-8058
www.rhplusny.com

ANA Increases Frequency of Flights from JFK to Narita on Saturdays

All Nippon Airways (ANA)

In response to popular demand, All Nippon Airways (ANA) is increasing their service from JFK to Narita to two flights every Saturday until Mar. 26. The added flight from JFK is NH1009 (Leaves JFK at 4 pm and arrive at Narita at 8:20 pm next day*). *The flight on Mar 19 and 26 will leave JFK at 5pm and arrive at Narita at 9:20pm

www.fly-ana.com

10% Off Japanese Brands Beauty Products

JbeautyBranda.com

JbeautyBrands.com is an online retailer that sells popular Japanese beauty brands like Shiseido, Kanebo, DHC, Dr. Ci:labo or SK II. as well as hundreds of other quality Japanese cosmetics brands that you may not find elsewhere. JBeautyBrands.com is now offering a 10% discount off all orders for Chopstick NY readers! Please enter the coupon code K193866 at the checkout on their website to receive this discount. The coupon is valid through Mar. 31

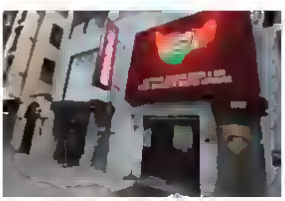
Info. www.jbeautybrands.com

Grand Opening Special

Big Apple Karaoke

The new Karaoke spot in Manhattan, with 12 private rooms and songs in 16 languages, is celebrating its grand opening with special discounts until the end of February. Room fees are half price Monday through Wednesday $3/hour/person. Thursday through Saturday $4/hour/person. Package deal: Private room plus all you can drink for 2 hours $20/person, for 3 hours $30/person. Beer, wine and well drinks are all $4 at the bar. Also one free iPad and 100 free 1hour gift cards will be given away. Check the website for details.

Location: 303 305 E. 53rd St., (bet. 1st & 2nd Aves.) 2nd Fl.
New York, NY 10022
TEL. 212-486-0055 / www.bigappplekaraoke.net



Now Accepting Summer Program Applications

Keio Academy of New York

With 20 years of experience in bilingual and bicultural education, the Keio Academy of New York is now accepting applications for Keio Academy of New York Summer Program for junior & senior high school students (Jul 24-Aug. 7). The 2-week intensive program highlights cultural exchange with students from Japan, video production workshop, Japanese language classes, elective classes (Japanese history, current affairs and arts & culture, etc), hands on cultural experiences (Japanese noodle "udon making", martial arts workshop, etc.), sports activities, and field trips. Financial aid is available, so inquire for details. Call or email to schedule a campus tour and meet with a Summer Program Representative

Location: 3 College Rd., Purchase, NY 10577
TEL. 914-701-3454
keiosummer@keio.edu
http://www.keio.edu/english/summerprogram

Limited Offer: Fresh Chocolate for St. Valentine's Day

Italian Tomato at Mitsuwa Marketplace

From Feb. 3 to 14, patissere in Mitsuwa Marketplace, Italian Tomato, will sell original "nama" fresh chocolate for St. Valentine's Day. Using carefully selected Ingredients, Japanese pastry chefs make it at their in-store kitchen every day. Two flavors are offered: Dark and Matcha

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113
www.mitsuwa.com/english

Free Assessment for Your Healthy Body

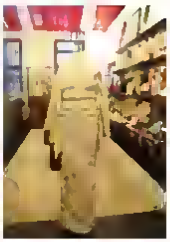
Body By Chizuru

Personal Trainer, Chizuru Asakura will help you to improve your health by personalizing a diet and fitness program for your condition. Currently she offers a free assessment, so feel free to ask for advice. Since she is especially experienced in resistance/cardio training, yoga, and bodywork, she maximizes her expertise and creates her own "Holistic & Cross Training." For appointment, call or fill out the contact form on her website

Info. www.bodybychizuru.com / TEL. 917-699-9670

50% Off Vintage Kimono and Obi Sash

Kiteya



Specializing in gift items from Kyoto, Kiteya also carries kimonos and kimono-related items. From Feb. 1 through 27, they will offer all vintage kimonos and obi sashes at 50% off. Also, on the 26th and 27th, customers in kimonos will receive a special gift from the store. (inform them in advance if you plan to come in a kimono.)

464 Broome St., (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL. 212-219-7505 / www.kiteya.com
contact@kiteyany.com

$10 Introductory Shiatsu Discount

Your True Self

During the month of February, Shiatsu salon located on the Upper West Side, Your True Self will offer a $10 introductory discount for Chopsticks NY readers. Upon mentioning Chopsticks NY, you will instantly receive a $10 discount. In addition, if you book two sessions in a week for you or with another person, a $15 discount will be given to each person.

Location: 501 Seminary Row, (at Amsterdam Ave.)
New York, NY 10027
TEL. 212-678-4251
http://web.me.com/yukikotakemoto/Shiatsu

Limited Offer Cosmetics and Complimentary Pouch

Dr. Ci:Labo

Doctor's brand cosmetics from Japan, Dr. Ci:Labo, is highly appreciated for its effective formula. They currently offer three promotions to publicize their value. First, they offer large size SUPER WHITE 377 which has outstanding brightening power fighting against dark spots and skin dullness with the use of 3 advanced polyphenols. Containing 2.2 times more the large SUPER WHITE 377 saves you $8. Second they sell a make up foundation, BB Perfect Cream WHITE377+ (yellow based foundation), which has 5 different functions, cream, beauty serum, makeup base for brightening, makeup foundation, and concealer. Also, they are holding their

"Happy Valentine Campaign" until Feb 14. During this period, customers who purchase a HIBISCUS Enriched Aqua Collagen-Gel or Aqua Collagen-Gel ALOE COOL plus any of a Dr. Ci Labo online product will receive a free pouch and Aqua-Collagen-Gel Super Sensitive (0.52 oz). All promotions continue while supplies last.

Info. www.cilabousa.com
info@cilabousa.com

New Soba Salad Available Through Fresh Direct

KEIKO AOKI Inner mekeup™

Keiko Aoki is kicking off a new line of healthy Japanese food products called KEIKO AOKI Inner makeup™ that is available through Fresh Direct. The product is a pre-packaged soba noodle salad that includes soba noodles, a pack of Keiko's signature sesame dressing and crispy onion croutons. It can be eaten as is, paired with fresh greens and salads or any other food as a side dish. From Jan. 25 to Feb. 8 the soba noodle salad will be discounted from $5.99 to $4.99.

TEL. 212-421-1536

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3 Session Shiatsu Program

Cowlicks Japan

Shiatsu therapy is a traditional and unique hands-on therapy originating in Japan that stimulates the body's ability to heal itself. Cowlicks Japan hair salon in Chelsea, is now offering three 30 minute shiatsu sessions for $90. This program requires that you visit with the practitioner once every 7 to 10 days for a total of three sessions. Call for details to make an appointment.

Location: 137 W. 19th St., (bet. 6th & 7th Aves.)
New York, NY 10011
TEL. 212-367-2123 / www.cowlicksjapan.com

Program Discount for Chopsticks NY Readers

NYCNDA, LLC (Let's Play in Japanese)

Japanese learning center for children, NYCNDA is offering 50% off the first time registration fee for their School Vacation Immersion Program. Pre-K and kindergarten kids can join NYCNDA for a week of immersion into Japanese during their school vacations. Participants will join our hoikuen and playgroup children in all activities and also have lessons in visual recognition, reading and writing of hiragana (tailored to their level) and a field trip. NYCNDA's one time registration fee allows your child to join them year after year whenever school is closed (based on available space). They are currently accepting registration for the Immersion program from Feb. 21-25. Visit their website for scheduled times and specific information.

Location: 315 E. 5th St. #1H, (bet. 1st & 2nd Aves.)
New York, NY 10003
www.nycnda.com

One Year Anniversary Event at Japanese Restaurant in Tribeca

TriBeCafe

Celebrating its one year anniversary, TriBeCafe will have an event on Feb. 9, offering all you can drink all night (6 pm to 1 am) for $10 per person. The selected drinks include wine, beer and soft drinks. Also, 20 lucky customers at the event will receive a VIP Discount Card valid one whole year. Anyone can register for the event. Just email Inquiries@tribecafe.net with your name, phone number and email address. You can participate in the event on the same day without pre-registration, but the fee will be $15. The fee is cash only. Check out their website, Facebook, and Twitter for details.

Location: 277 Church St., (bet. White & Franklin Sts.)
New York, NY 10013
www.tribecafe.net / Twitter@tribecafeny

Starting a Kimono Rental Service

NIHONWASOU USA, INC

The organization promoting kimono culture in the U.S., NIHONWASOU USA, INC., is starting a kimono rental service from Feb. 1 for those who are living in New York City and suburbs. From formal to casual, they carry rental kimonos for various occasions from $180 and up. In addition to their rental service, they offer services like kitsuke (kimono wearing), make up and hairstyling befitting a kimono. For details, call NIHONWASOU USA.

Location: 1410 Broadway, (bet. 38th & 39th Sts.), #2618
New York, NY 10018
TEL. 212-869-0500 / www.kimonostyle.net

$ Deal of $ the Month

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Den's Tea

You don't really need to take a class to learn to enjoy green tea. The $3 Special Tea Sampler from Den's Tea will help you become confident in choosing your favorite types of green tea and brewing it.

Den's Tea is an esteemed tea producer in Japan and they started distributing their high quality Japanese tea to North America 10 years ago. They have assembled a $3 Special Tea Sampler – Green Tea Sampler for Novices, to introduce Den's Tea's fresh, quality teas to newcomers. The Sampler contains samples of their best selling items: Loose Leaf Tea – Sencha Fukamidori, Genmaicha Extra Green and Houjicha Gold; and Gourmet Tea Bags – Sencha and Genmaicha. Additionally, Den picks one extra seasonal tea to enclose for you. To help with brewing the loose tea, they also include convenient tea filters and brewing instructions. The Sampler also contains an informative booklet about tea and its substantial health benefits. This is a great starting point if you are interested in expanding your sources for quality tea.

In addition to distributing Japanese tea, Den's Tea has conducted educational seminars on Japanese tea and tea culture to other merchants as well as the public.

*This offer is limited to first time customers only and must be shipped to the address of the person ordering.

TEL. 1-877-DENSTEA (336-7832)
www.denstea.com

JAPANESE FILMS FROM 2010

REVEAL THE DARK SIDE OF SOCIETY

During this time of the year, moviegoers are excited about which movie will be crowned at the Academy Awards. In Japan, people experience similar excitement awaiting the announcement of the Japan Academy Prize, which awards that year's outstanding films. However, many Japanese movie fans are actually more in anticipation of the year's best ten films selected by Kinema Junpo, a prestigious film magazine formed in 1919. With critical eyes and unbiased by commercial success, Kinema Junpo's annual ranking is genuinely quality based. On January 12th, Kinema Junpo announced the 10 best movies released in the year 2010.

The film receiving the highest honor is *Akunin (Villain)*, a drama depicting a young, low life working class man who committed a murder. Though he tries to surrender to the police, he is convinced not to do so by a woman he met online and starts evading detection with her. Contrasting a man with a good and caring heart who commits a crime with evil-minded people who narrowly escape being caught as criminals, the whole story questions who the real villain of society is. Director 3rd generation Korean Japanese Sang-il Lee (*69*, *Hula Girl*) perfectly embodies the world of the best-selling novel by Shuichi Yoshida, which shows the tragic reality of Japanese society.

The second ranked film also portrays the sick side of Japanese society. *Kokuhaku (Confessions)* opens with the confession of a young female teacher in a middle school. Before resigning in her homeroom she says "My daughter was killed by students in this class." She does not say who is responsible, but her revenge begins there like the velvet paw of a cat. The turmoil that her comments cause the classmates gradually transforms into punishment that the students inflict on one another. Director Tetsuya Nakashima is internationally known for his action comedy *Kamikaze Girls* and here he successfully adopts this serious psycho suspense thriller by Kanae Minato.

The third ranked, *Heaven's Story* is a 4-hour and 38-minute film consisting of 9 chapters, which also deal with murder, revenge and hatred in society. Director Takahisa Zeze explains that he intended to create a story about the recovery that comes after vengeance. It is a "Crime and Punishment" in modern Japan's everyday life.

Other films ranked in the top 10 include world-class action director Takashi Miike's samurai movie, *Jusan-nin no Shikaku (13 Assassins)* starring Koji Yakusho (*Shall We Dance?*, *Memoirs of a Geisha*), and veteran director Koji Wakamatsu's *Caterpillar*, based on the story by legendary mystery writer Ranpo Edogawa.

Top 10 films in 2010 selected by Kinema Junpo

1. *Akunin (Villain)*
2. *Kokuhaku (Confession)*
3. *Heaven's Story*
4. *Jusan-nin no Shikaku (13 Assassins)*
5. *Kawa no Soko kara Konnichiwa*
6. *Caterpillar*
7. *Hisshiken Toriashi (Sword of Desperation)*
8. *Hero Show*
9. *Kantan-shi Joker*
10. *Nude no Yoru*

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NH1010 Jan. 22 – Mar. 26
Dep. Tokyo (NRT) 3:45 pm ✈ Arr. New York (JFK) 2:15 pm*

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NH010
Dep. Tokyo (NRT) 11:00 am ✈ Arr. New York (JFK) 9:30 am*

*On March 19 and 26, NH1009 departs at 5:00 pm from JFK and NH1010 arrives at 3:15 pm at JFK.
†NH1009 and NH1010 are not operated with the newly engineered B777-300ER models ("ANA First Square" and "ANA Business Staggered" are not available). For more details, please visit our website.

*On and after March 13, NH009 departs at 12:15 pm from JFK and NH010 arrives at 10:30 am at JFK.

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